

**Domain****Dom. du Colombier**

The Domaine du Colombier is located 4 km from Chablis in Fontenay-Près-Chablis, a village of 140 inhabitants hidden behind the grands crus. The Domaine du Colombier has been a family property since 1887, handed down over several generations. In 1957 Mr Guy MOTHE started to specialize in vinifying Chablis. Today his three sons, Jean-Louis, Thierry and Vincent work the 55 hectares of vines. These vines are planted exclusively to Chardonnay, and produce dry white wines that are clear, lively and light, with a yellow robe characterized by hints of subtle white-green. The Domaine started to sell in bottle in the middle of the 1980's. Today it produces 430 000 bottles of which 80% are exported. The Domaine du Colombier vinifies the 4 Appellations of Origin permitted in Chablis.

**Vinification**

Organic manure, ploughing and herbicide in the summer if needed, rigorous tying up, de-budding and green harvest if necessary, controlled sanitary protection. Traditional with thermoregulation to 19° over 15 days in inox tanks.

**Taste**

This is a very fruity wine, citrus-like, fresh and pleasant to drink in the first few years, after three years it reaches maturity, becomes rounder, more mineral, flint and somewhat greasy with honey-like impressions.

**Food pairing**

Oysters | Crab | Lobster | Fish - seafood | Aperitif

## General information

Type: White wine

Grape varieties: Chardonnay (100%)

Viticulture: Traditional

Storage (years): + 3-5

Serving temperature: 8-10 °C

Taste profile: Round smooth

