

Wijnfiche

Domaine du Colombier | Chablis France (CHABLIS) — 2022

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, debudding and green harvest if necessary, controlled sanitary protection. Traditional with thermoregulation to 19° over 15 days in inox tanks.

Year specific information

Médaille d'Or à Gilbert & Gaillard Médaille d'Or au Concours des Burgondia Médaille d'Argent au Concours des Féminalise

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

