Wijnfiche

Domaine du Colombier - Fourchaume 1er Cru - 37,5 cl | Chablis 1er Cru France (CHABLIS) — 2023

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

The grapes for this wine ars harvested in the best area on the right bank of the Serein on very chalky surfaces. The vines are 25 to 55 years old. Traditional vinification in stainless steel cuves at 18 ° C for 15 days. This is followed by a maturation of 9 months in stainless steel cuves.

Taste

This wine is rich in fruit aromas, perfectly dry and has slight impressions of flint and a long finish in the mouth. After storage for around five years, this wine has even more structure, more greasiness, roundness and intense aromas.

Food pairing

Oysters | Scallops | Fish - in papilotte | Fish - seafood

General information

Type: White wine
Grape varieties: Chardonnay (100%)
Viticulture: Traditional
Storage (years): + 5-7
Serving temperature: 10-12 °C
Taste profile: Complex without oak

