

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 vinification is done with the greatest care, whereby the respect for the traditional Burgundian method is combined with modern techniques.

Taste

This wine is harvested in areas where the lime layer is less thick. As a result, this wine also has fewer minerals than a regular Chablis and is quicker to drink. Bright in color, very fruity, dry and light. It is a full-bodied white wine without wood aging with some minerality and fresh acids.

Food pairing

Oysters | Fish - cooked | Crustacea | Aperitif

General information

Type: White wine

Grape varieties: Chardonnay

Viticulture: Traditional

Storage (years): + 2-3

Serving temperature: 8°C



