



Wijnfiche

Domaine du Colombier | Chablis 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

This wine is grown on the plateaus and flanks behind the Grand Cru's (north of Chablis). It is a chardonnay in its pure form without any wood ageing and of which the 'terroir' speaks for itself.

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

Viticulture: Traditional

Storage (years): "+ 3-5"

Serving temperature: 8-10 °C

Taste profile: Round smooth

