

*domaine*  
**COLBOIS**

**CHABLIS**



**Name winery:** DOMAINE COLBOIS

**Address :** 69 GRANDE RUE, 89530 CHITRY LE FORT, France

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**Wine name :** CHABLIS

**Appellation :** AOC CHABLIS

**Area of production :** Beines, Chablis, Courgis

**Size :** 4.50 Ha

**Yield :** 70 Hl/Ha

**Color :** white

**Vintage :** 2023

**Grape variety :** Chardonnay 100%

**Density :** 6000 vines/ha

**Age moyen des vignes :** 30 years old

#### **WINERY DESCRIPTION:**

Four generation winery, located in Chitry in Burgundy. The estate has 20 hectares located on Chitry and Chablis to produce:

Bourgogne aligoté, Bourgogne Chitry white, and red, Chablis and Chablis Premier Cru.

To obtain the highest quality and out of respect for the environment, the maintenance of our vineyard is only carried out mechanically (plowing). In addition, we try to limit the number of phytosanitary treatments based on risk analyses. We also carry out budding which consists of removing the counter-buds in order to reduce yields.

#### **VINIFICATION :**

The vinification and maturing of the wines is carried out principally in a thermo-regulated stainless steel tank, which enables the favourable fusion of modern techniques with traditional methods for producing high quality and hygienic wine. The Chablis is vinified and aged in stainless steel tanks during 12 months with lees contact

**PRODUCTION :** approx. 40 000 bottles

**TASTING NOTES:** Lovely straw yellow with golden reflections. Powerful nose, full of fresh (citrus) and mineral (flint) associated with ripe fruit. A very fruity palate along with the always lively minerality that brings. Enjoy it today as well as in two or three years on a fish.

**Ageing potential :** 2 to 5 years

**Serving temperature :** 12 °C

**Percentage alcohol :** 13 %vol

