

*domaine*  
**COLBOIS**

# CHABLIS

## « VIEILLES VIGNES »



**Name winery:** DOMAINE COLBOIS

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

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**Wine name :** Chablis “Vieilles Vignes”

**Appellation :** AOC Chablis

**Area of production :** Beines

**Size :** 1,20 Ha

**Yield :** 60 Hl/Ha

**Color :** white

**Vintage :** 2023

**Grape variety :** Chardonnay 100%

**Density :** 6000 vines/ha

**Age moyen des vignes :** 55 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 “Vieilles Vignes” is vinified and aged 50% in stainless still tanks and 50% in oak barrels on lees during 12 months.

**PRODUCTION :** approx 8000 bottles

**TASTING NOTES :** A pale yellow robe with hints of grey/gold. Initially, the smoky notes from the oak barrel prevail, then the aroma of white and exotic fruits gain momentum on the nose. The barrel aging process gives this wine a very pleasant smooth taste on the palate. For the finish, the smoky aromas and notes of vanilla blend with this wine’s balanced acidity and fat. Enjoy with cheese or grilled fish

**Ageing potential :** 2 to 8 years

**Serving temperature :** 12 °C

**Percentage alcohol :** 13 %vol

