

domaine  
COLBOIS

# BOURGOGNE « L'OMBRE D'ANE »

**Name winery:** DOMAINE COLBOIS

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**Wine name :** Bourgogne “l’Ombre d’Ane”

**Color :** red

**Vintage :** 2022

**Appellation :** AOC Bourgogne

**Grape variety :** Pinot Noir 100%

**Area of production :** Saint Bris

**Density :** 6000 vines/ha

**Size :** 1.35 Ha

**Age moyen des vignes :** 40 years old

**Yield :** 54 Hl/Ha

## 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 are 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 Bourgogne “L’Ombre d’Ane” is vinified and aged on stainless still tanks for 10 months.

**PRODUCTION :** approx. 10000 bottles

**TASTING NOTES:** A pretty deep red with purplish hues. The nose is complex combining the smoky notes from the barrel with black fruit and spices. It is round and full on the palate with well-blended tannins. The finish is characterised by black fruit. Enjoy with red meat and cheese.

**Ageing potential :** 1 to 5 years

**Serving temperature :** 13 °C

**Percentage alcohol :** 13 %vol

