

## Information Sheet 8:

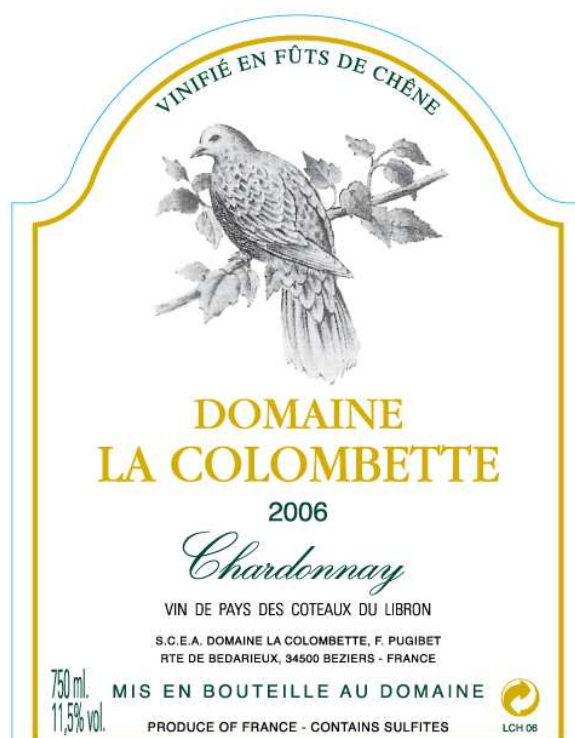
# Domaine de la Colombette Chardonnay

### CHARACTERISTICS

**Type:** Dry white wine, 2006  
**Vin de pays des Coteaux du Libron**  
**Grape variety:** 100% Chardonnay  
**Nb btls / an:** 70 000

### GROWING METHODS

**Soil:** Clayey limestone slopes  
**Age of vines:** between 5 and 20 years  
**Planting:** 4000 to 6000 vines/ha  
**Pruning method:** Cordon de Royat  
**Trellising:** lifted 1.5m vertically, with a width of 0.40m  
**Work on the soil:** Full ploughing, no chemical weed killers  
**Irrigation:** Drip-irrigation  
**Insecticide treatments:** Only sexual confusion against the grape-worm  
**Fungicide treatments:** Oidium and mildew, very little use of copper  
**Leaf-thinning:** A little on the north side  
**Production:** 70hl/ha  
**Harvesting method:** mechanical, by night



### VINIFICATION

**Sorting:** no  
**Pressing:** Direct  
**Yeast:** yes  
**Fermentation:** between 11 and 18°C

### MATURING

**Racking:** no  
**Barrels:** 8 months with stirring  
**Vats:** temperature controlled at 10°C  
**Fining:** Fish glue  
**Filtration:** sterile  
**Bottling:** On the property.

### TASTING NOTES

**Colour:** Golden yellow  
**Nose:** White fruits, fresh butter and toastiness  
**Taste:** Long, fleshy but very lively  
**Serving temperature:** 11 °C  
**Ageing:** drink young, 5 years old at the most  
**Serving suggestions:** Fish, shellfish, white meats, baby cuttlefish fried gently in butter!

Characteristic	Sucres Réducteurs g/l	Alcohol % vol	Acidité Totale g H2SO4/l	Acidité Volatile g H2SO4/l	SO2 Total mg/l	SO2 Libre mg/l	pH
Chardonnay	1,8	11,76	3,31	0,43	124	24	3,39

## COMMENT

### Old family vines

Domaine la Colombette was founded in the late 19<sup>th</sup> Century. It did not really achieve recognition until the arrival of the Chardonnay. In the early 1980's François Pugibet was looking to diversify production by making white wines. To do this he wanted to develop a local grape variety inherited from his maternal grandfather which he called "Ambrosie". This grape was used for making the family's own fortified wine. Following identification tests by a research organisation, these old vines proved to be Chardonnay, and so the story began...

### Chardonnay with a 'C', like Colombette

From the first year of production the Chardonnay revealed its full potential, winning its first competitions. From then on it went from one success to another, winning, amongst others, the Gault and Millau trophy for varietal wines. This earned François Pugibet the nickname "The Chardonnay Wizard".

Planting continued, always with the same aim of improving the vines. Gradually, density increased, trunks were lowered, trellises were lifted and clones and rootstocks were modified. We moved happily from Mediterranean growing methods to methods that were much more Burgundian. Due to our work on the Chardonnay and the knowledge that we acquired on the way, the whole vineyard and its wines have evolved.

### A fresh, elegant wine

With this wine we are looking in particular for freshness and elegance. To achieve this, we take great care during harvesting to retain good acidity and to ensure that the potential alcohol content is not too high. Barrel ageing lasts only 8 months and malolactic fermentation is only partial to preserve freshness.

We are seeking the pleasure in drinking in the Epicurean sense of the term. The joy of seeing, smelling and tasting a wine is important, but the pleasure of drinking, swallowing and finishing a bottle without noticing or "seeing the bottom" as we sometimes say is even greater, especially when it is shared with friends. That's the spirit of this wine.