

## Information Sheet 9: *Domaine de la Colombette* - Chardonnay demi-muid



### CHARACTERISTICS

**Type:** Dry white wine, 2004  
 Vin de pays des Coteaux du Libron  
**Grape variety:** 100% Chardonnay  
**Nb btls / year:** 17 000

### GROWING METHODS

**Soil :** Clayey limestone slopes  
**Age of vines:** between 5 and 20 years  
**Planting:** 8000 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" watering  
**Insecticide treatments:** Only sexual confusion for 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:** 12 months with stirring  
**Vats:** temperature controlled at 10°C  
**Fining:** no

**Filtration:** sterile

**Bottling:** On the property.

### TASTING NOTES

**Colour:** Very deep golden yellow  
**Nose:** toast, fresh butter and dried fruits  
**Taste:** Long, fleshy but lively  
**Serving temperature:** 11 °C  
**Ageing:** Drink between 3 and 5 years of age at the most  
**Serving suggestions:** Foie gras, white meats cooked with crème fraîche and especially "ris de veau".

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 ½ Muid	2,9	13,38	3,53	0,53	123	13	3,37

## COMMENT

### *Our finest grapes*

This wine is made from a selection of the oldest plots on the property (20 years) and from high-quality clone selections planted in high densities (8000 vines/ha). These selected vines are planted on clayey limestone slopes that are mostly north-facing. The whole vineyard is short-pruned with a great deal of trellising. The vines are fully ploughed and enriched with plant composts.

### *Gentle vinification*

The selected grapes are harvested at full ripeness. They are machine-harvested in the cool of the early morning to limit oxidation, and then pressed in pneumatic presses. The most is cold-settled. Fermentation takes place entirely in 600-litre Demi-Muids. Over a one-year maturing period, the thick staves and large volume of these containers add a very elegant woody taste. The wine is matured on fine lees with regular stirring, and is bottled on the estate immediately after its removal from the barrels.

### *A great wine*

Chardonnay Demi-Muid has become the estate's "star" wine since its gold medal at the World Chardonnay Competition in 1995 with the 1993 cuvée. Every year since, the cuvee has won many awards.

This Chardonnay wine is highly characteristic of the grape variety. Toasty, buttery aromas are very evident on the nose, while the citrus fruit notes come out more in the taste, which is very well-rounded, nicely supported by good acidity and, above all, very long. The wine could be served as an aperitif, or will go beautifully with fish cooked in sauce, foie gras, white meats and even certain cheeses. It is best not to serve it too chilled, as this masks the aromas. A temperature of 12 to 13°C is ideal.