



TECHNICAL INFORMATION

DOMAINE LA COLOMBETTE
Chardonnay

VINTAGE WINE

2023

TYPE

Dry white wine

APPELLATION

IGP Pays d'Hérault

GRAPE VARIETY

Chardonnay 100%

ALCOHOL

11.5% vol.



TASTING NOTES

Of a pale golden color, the nose expresses aromas of white fleshed fruit and fresh butter. A smooth, yet crisp mouth-feel with a long finish.



ADVICE

Drink young, 5 years old at the most. Fish, shellfish, white meats, baby cuttlefish fried gently in butter.

- 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 "Ambroisie". 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...
- 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".
- 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.