



KERMIT LYNCH WINE MERCHANT

## DOMAINE COSTAL

Country: France

Region: Burgundy

Appellation(s): Chablis

Producer: Gilles & Romain Collet

Founded: 1932

Annual Production: 750 cases

Farming: Organic (Since 1995)

Website: N/A



The Domaine Costal Chablis “Truffières” is a unique KLWM collaboration that stems from our long relationship with Bernard Raveneau. In addition to his busy full-time job at his namesake domaine, Bernard manages to find the time to take on a few consulting projects in and around Chablis. One of these projects was helping us purchase a *cuvée* of great Chablis from Domaine Costal, the second label of the well-known Domaine Jean Collet, a family domaine since 1792. The project began with a simple barrel tasting with Kermit and Bernard and led to the creation of a custom label, a new *cuvée*, and a custom vinification and bottling process driven by Bernard. The end result was a great new *terroir*-driven white Burgundy for our customers.

The Chablis comes from a single vineyard site called *Truffières*, or truffles. We decided to use the name of the parcel on the label, which had never been done by the domaine in the past. The parcel has been worked organically for many years. Kermit and Bernard Raveneau together agree on a blend of stainless steel, *foudre*, and barrel vinifications. Our bottling is not filtered or cold-stabilized—a true rarity in Chablis. The combined skill of Collet and Raveneau and the excellent *terroir* of *Truffières* combine to give us a wine of extraordinary purity and finesse. There is no mistaking it – one taste and you are in Chablis territory: zesty minerality, wet stone, freshness and nervosity. And is that a hint of black truffle in the bouquet? Tasting the three vintages that have resulted from this collaboration, we all noticed an “elusive” suggestion of divine black truffles. Maybe that is why the vineyard parcel has been called “Truffières” for so long.

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Berkeley Retail: 510.524.1524 | California Wholesale: 510.903.0440 | National Wholesale: 707.963.8293



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## DOMAINE COSTAL (continued)

<u>Wine</u>	<u>Blend</u>	<u>Vine Age</u>	<u>Soil Type</u>	<u>Vineyard Area*</u>
Chablis <i>Les Truffières</i>	Chardonnay	20 years	Limestone	1.26 ha
Chablis 1er Cru <i>Vaillons</i>	Chardonnay	30 years	Kimmeridgian Limestone	9.6 ha

\* “ha”=hectares; one hectare equals roughly two and a half acres

## VITICULTURE / VINIFICATION

### Chablis *Les Truffières*

- 100% of wine is vinified in stainless steel and aged for another 10 months in stainless steel
- After being raised in stainless steel for 10 months, wine spends 3 months in *demi-muid* barrels (600 L)
- The wine is neither fined nor filtered

### Chablis 1er Cru *Vaillons*

- Fermented with indigenous yeasts in stainless tank
- After racking, wine goes through malolactic fermentation in 1/3 stainless tank, 1/3 neutral barrel (228 L), and 1/3 used *demi-muid* barrel (600 L)

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