



KERMIT LYNCH WINE MERCHANT

DOMAINE COSTAL/HENRI 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



Domaine Costal / Henri Costal is a unique collaboration between the well-known Chablis producer Domaine Jean Collet and Kermit Lynch. The project began with a simple barrel tasting with Kermit and led to a custom label, custom vinification, and bottling process exclusively for the American market. The end result of this first tasting was a *terroir*-driven Chablis from a single vineyard site called Truffières, loosely translated as “site where truffles grow.”

In 2018, owner Romain Collet was digging through his family’s archives and found the original label that his great-grandfather, Henri Costal designed and used when he founded the domaine. Romain proposed that we revive this historical label and use the Henri Costal name. In keeping with our desire to preserve historical European wine styles as well as labels, this was a natural fit. Beginning with the 2017 vintage, all wines from our collaboration with the Collet’s will be labeled as Henri Costal.

Domaine Costal / Henri Costal continues to produce the “Les Truffières” bottling and recently they have added bottlings from the *premier crus* Vaillons and Mont de Milieu. The vines are worked organically and Kermit and the Collet family together agree on a blend of stainless steel, foudre, and barrel vinifications. Our bottlings are not filtered or cold-stabilized—a true rarity in Chablis. The skill of the Collets and their excellent *terroirs* combine to give us wines 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.



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DOMAINE COSTAL / HENRI COSTAL (continued)

<u>Wine</u>	<u>Blend</u>	<u>Vine Age</u>	<u>Soil Type</u>	<u>Vineyard Area*</u>
Chablis 1er Cru <i>Mont de Milieu</i>	Chardonnay	14 years	Kimmeridgian limestone	.32 ha
Chablis <i>Les Truffières</i>	Chardonnay	20 years	Kimmeridgian limestone	1.26 ha
Chablis 1er Cru <i>Vaillons</i>	Chardonnay	30 years	Kimmeridgian limestone	9.6 ha
Chablis 1er Cru <i>Butteaux</i>	Chardonnay	35 years	Kimmeridgian limestone	.72 ha

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

VITICULTURE / VINIFICATION

- All wines are fermented with indigenous yeasts

Chablis 1er Cru *Mont de Milieu*

- Fermented in 600L *demi-muid* barrel
- Aged for 14 months in 600L *demi-muid* barrel

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
- The Truffières vineyard is located in the commune of Villy, north of the town of Chablis

Chablis 1er Cru *Vaillons*

- Fermented 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)

Chablis 1er Cru *Butteaux*

- Fermented in stainless tank
- After being raised in stainless steel for 12 months, the wine spends 3 months in 228L barrels before bottling