



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**



Domaine 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 the first of now two cuvées, a custom label, and 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 “land of the truffles.”

Domaine Costal continues to produce the “Les Truffières” bottling and recently they have added a bottling from the *premier cru* Vaillons. 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.

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

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



KERMIT LYNCH WINE MERCHANT

DOMAINE COSTAL (continued)

VITICULTURE / VINIFICATION

Chablis 1er Cru Mont de Milieu

- Fermented with indigenous yeasts 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 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)