

Famille Descombe Chablis Les Oiseaux

THE FACTS

COUNTRY: France

REGION: Burgundy

APPELLATION: Chablis

CEPAGE: 100% Chardonnay

WINEMAKING: Strict sorting of the grapes. Pressing in a pneumatic wine-press, with a very low pressure to avoid any risk of alteration. Then, a static must settling at cold temperature during 24 to 48 hours. Spontaneously fermented (indigenous yeasts) in stainless steel tank under temperature controlled. Malolactic done.

AGING: Aging on fine lees for 18 months

THE STORY

Founded in 1905, Famille Descombe represents five generations of dedication to quality and stewardship in Beaujolais. Today, Marine and François Descombe, along with Marine's husband Kevin Jandard, lead the estate while expanding the family's vision with vineyard holdings in Chablis. Across hillside and valley-floor parcels, the family farms with a focus on soil health, biodiversity, and minimal intervention, embracing organic practices, agroforestry, and small-lot vinification. Their environmental efforts include tree planting, green corridors, and habitat restoration throughout the vineyards. Blending heritage with thoughtful innovation, the Descombe family continues to evolve the domaine with the same care that has defined it for over a century.

THE ADJECTIVES

OVERALL: Fresh and vibrant

AROMAS / FLAVORS: Expressive, floral, with a hint of white fruits

MOUTHFEEL: Mineral and citrus, balanced by its roundness and finesse

THE SELLING POINTS

SUSTAINABILITY: Sustainable In Practice, Natural Fermentation

PAIRINGS: Oysters, shellfish, grilled fish, or light poultry dishes

