

# DOMAINE DE COLETTE



## BEAUJOLAIS-VILLAGES « BLANC »



**Grape variety:** Chardonnay  
**Soil:** clay-limestone



**Aspect:** South - east



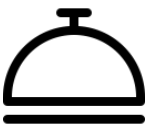
**Average vine age:** 10 – 20 years old  
**Harvest:** manual, at optimum ripeness



**Selective sorting** in vineyard plot directly.  
**Vinification:** direct whole-bunch pressing.  
Cold-clarified from 24 to 48 hours.  
3 weeks fermentation in inox vats.  
Maturing for 6 months *sur lie fine* (on fine lees)  
before bottling.



**Cellaring:** from 2 to 4 years  
**Colour:** golden hints  
**Aromas:** floral (honeysuckle, lime tree) and citrus aromas  
**Evolution:** honeyed notes



**Food and wine pairing:**  
White-flesh fish (Cod, John Dory or St Peter's fish)  
*Beurre blanc* sauce  
Fresh goat cheese

**Serving temperature:** from 8°C to 11°C



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