

DOMAINE DE COLETTE



BEAUJOLAIS-VILLAGES « COTEAUX DE COLETTE »



Grape variety: Gamay noir à jus blanc
Soil: granitic (pink granite)



Aspect: South – Southeast
Hillsides with an average grade of 20%



Average vine age: 60 years old
Place locally called: “Colette”
Harvest: manual



Selective sorting of the grape crop on a sorting table before vatting, after thinning (or “green harvest”) if necessary.

Long vatting (9 to 10 days) in whole bunches to draw out supple, silky tannins while preserving all the fruitiness through strict temperature control.

Maturation: 6 months in concrete vats



Aroma: little fruits when young
Evolution: well-ripened, almost jammy fruit aromas over time

Cellaring: from 3 to 6 years



Food and wine pairing:

Mallard
Pigeon

Serving temperature: from 13°C to 14°C



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