

# DOMAINE DE COLETTE



## BEAUJOLAIS-VILLAGES « NATUR'ELLE DE COLETTE »



**Grape variety:** Gamay noir à jus blanc  
**Soil:** granitic



**Aspect:** South - Southeast



**Average vine age:** 50 years old  
**Harvest:** manual

**Selective sorting** of the grape crop on a sorting Table before vatting.  
The bunches are kept whole throughout vinification, using traditional Beaujolais methods (no sulphur, no wild yeast).



**Vatting from 6 to 7 days**, very little extraction to obtain as much fruity aromas as possible.  
Pneumatic pressing.  
This cuvée is **unfiltered with no added sulphites** before bottling, to preserve freshness and find the Beaujolais of bygone days again.  
The resulting wine is light and lively, with a fluid aspect.



**Serving temperature:** serve at 13°C



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