

DOMAINE DE COLETTE



BEAUJOLAIS-VILLAGES NOUVEAU



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.
Beaujolais vinification in whole bunches.



Vatting from 6 to 7 days.
Red fruit aromas, beautiful matter in mouth.
Pneumatic pressing.



Serving temperature: serve at 13°C



EARL Jacky GAUTHIER - 4245 Rte St Joseph - 69430 LANTIGNIE France

Tel : 04.74.69.25.73 – **Jacky** : 06.08.89.07.91 – **Pierre-Alexandre** : 06.76.25.80.94

www.domainedecolette.com e-mail : domainedecolette@gmail.com

SIRET : 397 713 363 00018 TVA : FR 40 397 713 363 ACCISE : FR094537E0073