

DOMAINE DE COLETTE



BEAUJOLAIS LANTIGNIE



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 at 20-25°C, 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.

Maturation: 6 months in concrete vats

Cellaring: 3 years

Food and wine pairing:

Stir-fried wok vegetables

Plancha-grilled vegetables

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