

DOMAINE DE COLETTE



FLEURIE



Grape variety: Gamay noir à jus blanc
Soil: granitic, alluvial sand



Aspect: South-Southeast
The grapes for this wine come from southeast facing plots at the foot of the Fleurie Chapel perched on the hill.



Average vine age: 50 years old
Harvest: manual



Selective sorting of the grape crop on a sorting table.
Vatting for 8 to 9 days, vinification in whole bunches.
Pneumatic pressing, followed by maturation in vats for 6 months.



Cellaring: from 4 to 6 years
Colour: carmine
Aromas: very ripe black-skinned fruit aromas



Food and wine pairing:
Roasted veal
Soy chicken with sesame
Game
Red Mullet

Serving temperature: serve at 14°C



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