

DOMAINE DE COLETTE



MORGON « CHARME DE COLETTE »



Grape variety: Gamay noir à jus blanc
Soil: Schist, Glacial Moraine



Aspect: South
Single parcel cuvée



Average vine age: 80 years old
Harvest: manual



Selective sorting of the grape crop on a sorting table after thinning (or "green harvest") if necessary. The grapes are vinified using traditional Beaujolais methods, where the bunches are kept whole throughout vinification; Putting into vats using gravity.

Vatting from 12 to 15 days

Partial destemming (60%) of the grape crop
De-vatting with conveyor belt,
Pneumatic pressing.
Maturing in concrete vats for 8 months before bottling.



Aromas: wine with mineral notes, which turn into well-ripened red fruits aromas over time

Cellaring: Characteristic of Charmes' terroir, This wine reaches its peak after 4 to 5 years.



Food and wine pairing:

Coq au vin
Chocolate desserts
Bass
(Black Forest gateau, bittersweet chocolate pie)



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