

DOMAINE DE COLETTE



MORGON « TRADITION »



Grape variety: Gamay noir à jus blanc
Soil: Schist



Aspect: South



Average vine age: 50 years old
Harvest: manual



Selective sorting of the grape crop on a sorting table, after thinning (or "green harvest") if necessary. The hand-picked grapes are vinified in whole bunches in accordance with Beaujolais tradition. After **9 to 10 days vatting**, the grapes are gently pressed (with pneumatic press); Then the wine is matured in vats throughout 8 months until bottling, after Easter.

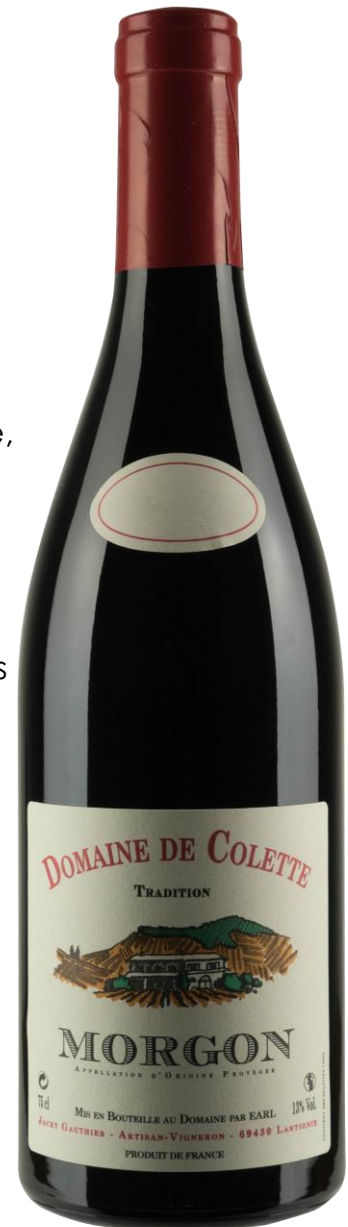


Tasting: wine with small red fruits aromas, fleshy in mouth and beautifully long.
Cellaring: from 5 to 8 years



Food and wine pairing:
Raw meat (Carpaccio or steak tartare)
Eggplants

Serving temperature: from 14°C to 16°C



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