

DOMAINE DE COLETTE



MOULIN A VENT « LE MONT »



Grape variety: Gamay noir à jus blanc
Soil: manganese-rich granit



Aspect: South – Southeast



Average vine age: 70 years old
Harvest: manual



Selective sorting of the grape crop on a sorting table. After partial destemming of grape harvest (around 70% is destemmed), **vatting lasts 15-18 days** in order to extract as much fine tannins as possible. After pneumatic pressing, wine is matured in vats for 10 months.



Tasting: A ruby, full-bodied wine with silky tannins, developing iris, faded rose, spicy and ripe fruit aromas.

These qualities are due to the manganese-rich granitic soil the vines grows in.

Cellaring: from 5 to 10 years



Food and wine pairing:

Venison chops cooked with port wine, cranberries and ginger

Serving temperature: serve at 14°C



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