OOMAINE DE COLETTE

REGNIE « COTEAUX DE VALLIERE »



Grape variety: Gamay noir à jus blanc **Soil:** pink granit, very stony Yield: 35 to 40 HL/hectare



Aspect: South



Average vine age: 70 years old Harvest: manual



Selective sorting of the grape crop on a sorting table before vatting, followed by whole bunch vinification, with temperature control. We stick to 10 days vatting, drawing off part of the juice to give greater concentration. The bunches are kept whole throughout vinification, followed by pneumatic pressing. Maturing in concrete vats for 10 months before bottling, depending on the vintage characteristics. Vallière is a particular plot that gives bunches of grapes with small berries (millerandage, or "hens and chicks"),

resulting in a wine with silky and concentrated tannins.

DOMAINE DE COLETTE

COTEAUX DE VALLIÈR

REGNIL

DU BEAUJOI



Cellaring: from 7 to 10 years

Food and wine pairing: Paupiette with stir-fried spinach Cockerel with fresh figs

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