Jacky GAUTHIER

DOMAINE DE COLETTE

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WINE INFORMATION SHEET

BEAUJOLAIS-VILLAGES Classique

Grape variety: Gamay Noir à Jus Blanc

Soil: Granitic (pink granite)

Aspect: South - Southeast

Average vine age: 45 years old

Keeping: from 2 to 4 years

Manual harvest



After **selective sorting** of the harvested grapes before vatting **on a sorting table**, the bunches of grapes are vatted whole (no de-stalking or crushing).

They are vinified using traditional Beaujolais methods, where **the bunches are kept whole** throughout vatting, which lasts 7 to 8 days.

In this way we craft a ruby-coloured Beaujolais-Villages with pleasant **red fruit aromas** (raspberry, red currant, strawberry). The **tannins are supple and blend in beautifully**. This fruity wine will be tasty all the time of day.

Served at 12° or 13°