

Jacky GAUTHIER

## DOMAINE DE COLETTE

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### WINE INFORMATION SHEET

### BEAUJOLAIS-VILLAGES

### “COTEAUX DE COLETTE”

**Grape variety:** Gamay Noir à Jus Blanc

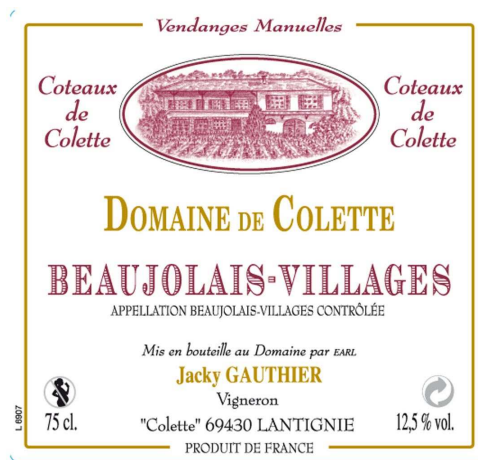
**Soil:** Granitic (pink granite)

**Aspect:** South – Southeast

**Average vine age:** 45 years old

**Keeping:** from 3 to 6 years

**Manual harvest**



**Selective sorting** of the harvested grapes before vatting **on a sorting table**, after **thinning** or **‘green harvest’** if necessary.

This Beaujolais-Villages is made using grapes from a plot of **old vines** in a locality called “Colette”.

They make the most of a South-Southeast facing slope with an average gradient of 20%. The well-drained soil gives us **bunches of small grapes** (natural millerandage or ‘hen and chickens’) and excellent health; This makes **long vatting** possible (9 to 10 days) in whole bunches, to draw out **supple, silky tannins** while retaining **beautiful fruitiness** through strict temperature control.

Bursting with small fruit aromas and flavours in its youth, over time this wine evolves to really ripe, almost jammy fruit.

Enjoy this Beaujolais-Villages with:

- A platter of delicatessen meats
- Red meat
- Our regional cheeses (goat)

Serve between 13°C 14°C

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