

Jacky GAUTHIER

DOMAINE DE COLETTE

TEL: 33 (0)4.74.69.25.73 – MOBILE: 33(0)6.08.89.07.91
e-mail: domainedecolette@wanadoo.fr

WINE FACT SHEET

FLEURIE

Grape variety: Gamay Noir à Jus Blanc

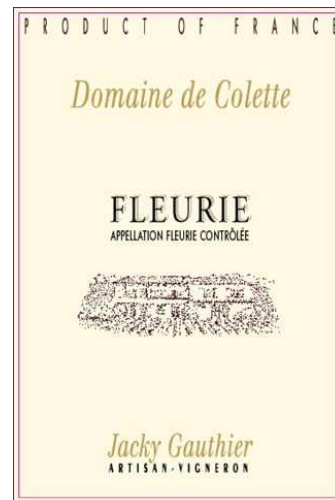
Soil: Granitic, alluvial soil

Aspect: South–Southeast

Average vine age: 50 years old

Cellaring: from 4 to 6 years

Manual harvest



Selective sorting of the yield **on a sorting table.**

The grapes for this wine come from southeast facing plots at the foot of the Chapel perched on the hill above the village of Fleurie.

They are vinified in whole bunches. After vatting lasting 8 to 9 days comes pneumatic pressing, then maturing in vats for 6 months.

A refined aromatic wine in a carmine robe, it opens out to aromas of very ripe black-skinned fruit.

A partner to:

- A country-style pâté
- Poultry
- Pigeon
- Leg of lamb
- Fresh goat's cheese

You can also enjoy is cuvée as an aperitif.

Serve at 13°C (55F)

EARL Jacky GAUTHIER « Colette » 69430 LANTIGNIE France

SIRET : 397 713 363 00018 TVA : FR 40 397 713 363 ACCISE : FR094537E0073