

Jacky GAUTHIER

DOMAINE DE COLETTE

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WINE INFORMATION SHEET

MORGON “Charme de Colette”

Grape variety: Gamay Noir à Jus Blanc

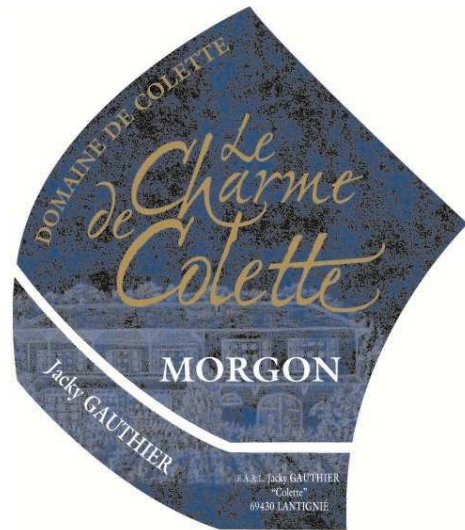
Soil: Schist – glacial moraine

Aspect: South

Average vine age: 80 years old

Keeping: from 7 to 10 years

Manual harvest



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

The grapes for this wine come from a single plot; A schist south facing slope. They are vinified using traditional Beaujolais methods, where **the bunches are kept whole** throughout vatting; **Vatting using gravity, de-vatting with a conveyor belt, pneumatic pressing.** Maturing in cement vats before bottling.

This cuvée has a mineral touch, before moving on to really ripe red fruit.

Characteristic of the Les Charmes named area, **this bottle** will reach its peak after 4 to 5 years cellaring.

This Morgon is a great partner to

- Coq au vin
- Game
- Matured cheeses

Serve between 14°C 15°C

EARL Jacky GAUTHIER « Colette » 69430 LANTIGNIE France

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