

Jacky GAUTHIER

DOMAINE DE COLETTE

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WINE INFORMATION SHEET

MORGON

Grape variety: Gamay Noir à Jus Blanc

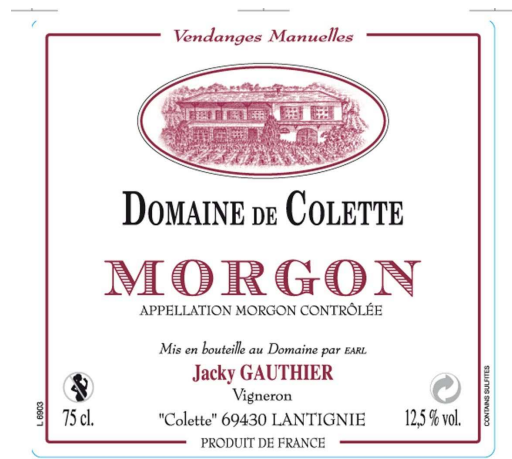
Soil: Schist

Aspect: South

Average vine age: 50 years old

Keeping: from 5 to 8 years

Manual harvest



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

The hand-picked grapes are vinified in whole bunches in respect of Beaujolais tradition. After a 9 to 10 day vatting, the grapes are gently pressed (using a pneumatic press). The wine is then matured in vats until bottling, which is after Easter.

This wine gives off small red fruit aromas, it is fleshy in the mouth and beautifully long.

This Morgon is a great partner to:

- Bœuf bourguignon
- Red meat
- Carpaccio of beef
- Fillet of duck
- Game
- Matured cheeses

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