

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

MOULIN A VENT

“Vieilles Vignes”

(made using grapes from old vines)

Grape variety: Gamay Noir à Jus Blanc

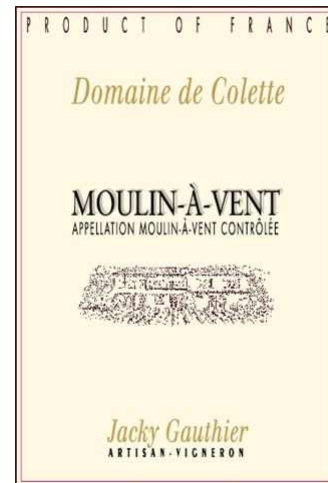
Soil: manganese-rich granite

Aspect: South–Southeast

Average vine age: 70 years old

Cellaring: 5 to 10 years

Manual harvest



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

After partial de-stalking of the grapes (around 70% is de-stalked), we vat them for 15 days in order to extract the maximum of refined tannins.

After pneumatic pressing, the wine is matured in vats for 9 months.

A ruby, well-built wine with silky tannins from which iris, fully-blown rose, spice and ripe fruit aromas develop. It owed its qualities to the manganese-rich granitic soil the vines grow in.

An elegant partner to:

- Strip steak
- Game
- Matured cheeses

The Lord of Beaujolais wines, this Moulin à Vent should be served at 14°C (57°F)

EARL Jacky GAUTHIER « Colette » 69430 LANTIGNIE France

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