

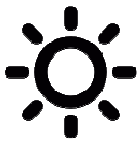
DOMAINE DE COLETTE



BEAUJOLAIS-VILLAGES « NATUR'ELLE DE COLETTE »



Grape variety: Gamay noir à jus blanc
Soil: granitic



Aspect: South - Southeast



Average vine age: 50 years old
Harvest: manual

Selective sorting of the grape crop on a sorting Table before vatting.
The bunches are kept whole throughout vinification, using traditional Beaujolais methods (no sulphur, no wild yeast).



Vatting from 6 to 7 days, very little extraction to obtain as much fruity aromas as possible.
Pneumatic pressing.
This cuvée is **unfiltered with no added sulphites** before bottling, to preserve freshness and find the Beaujolais of bygone days again.
The resulting wine is light and lively, with a fluid aspect.



Serving temperature: serve at 13°C



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