

DOMAINE DE COLETTE



## BEAUJOLAIS-VILLAGES « TRADITION »



**Grape variety:** Gamay noir à jus blanc  
**Soil:** granitic (pink granit)



**Aspect:** South - Southeast



**Average vine age:** 45 years old  
**Harvest:** manual



**Selective sorting** of the grape crop on a sorting table before vatting, where the bunches are kept whole throughout vinification (no destemming or crushing) according to traditional Beaujolais methods.

**Vatting:** 7 to 8 days in whole bunches.

In this way we craft a ruby-coloured Beaujolais-Villages. The tannins are supple and smooth.

**Maturation:** 6 months in concrete vats



**Aromas:** pleasant red fruit aromas (raspberry, redcurrant, strawberry)  
This fruity wine will be tasty at any time of the day  
**Cellaring:** from 2 to 4 years



**Food and wine pairing:**

Oysters  
Beef  
Grilled pork  
Fresh cheese

**Serving temperature:** from 12°C to 13°C



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