

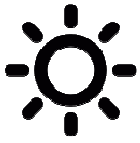
DOMAINE DE COLETTE



## MORGON « TRADITION »



**Grape variety:** Gamay noir à jus blanc  
**Soil:** Schist



**Aspect:** South



**Average vine age:** 50 years old  
**Harvest:** manual



**Selective sorting** of the grape crop on a sorting table, after thinning (or "green harvest") if necessary. The hand-picked grapes are vinified in whole bunches in accordance with Beaujolais tradition. After **9 to 10 days vatting**, the grapes are gently pressed (with pneumatic press); Then the wine is matured in vats throughout 8 months until bottling, after Easter.



**Tasting:** wine with small red fruits aromas, fleshy in mouth and beautifully long.  
**Cellaring:** from 5 to 8 years



**Food and wine pairing:**  
Raw meat (Carpaccio or steak tartare)  
Eggplants

**Serving temperature:** from 14°C to 16°C



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