

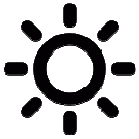
# DOMAINE DE COLETTE



## MOULIN A VENT « LE MONT »



**Grape variety:** Gamay noir à jus blanc  
**Soil:** manganese-rich granit



**Aspect:** South – Southeast



**Average vine age:** 70 years old  
**Harvest:** manual



**Selective sorting** of the grape crop on a sorting table.  
After partial destemming of grape harvest (around 70% is destemmed), **vatting lasts 15-18 days** in order to extract as much fine tannins as possible.  
After pneumatic pressing, wine is matured in vats for 10 months.



**Tasting:** A ruby, full-bodied wine with silky tannins, developing iris, faded rose, spicy and ripe fruit aromas.  
These qualities are due to the manganese-rich granitic soil the vines grows in.  
**Cellaring:** from 5 to 10 years



**Food and wine pairing:**  
Venison chops cooked with port wine, cranberries and ginger

**Serving temperature:** serve at 14°C



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