

DOMAINE DE COLETTE



REGNIE « TRADITION »



Grape variety: Gamay noir à jus blanc

Soil: pink granit



Aspect: South – Southeast



Average vine age: 40 years old

Harvest: manual



Selective sorting of the grape crop on a sorting table before vatting.

From hillside vines growing on south facing plots, the grapes are vinified using traditional Beaujolais methods where the bunches are kept whole throughout vinification; Vatting using gravity; **de-vatting after 8 to 9 days** followed by pneumatic pressing.

Temperature control.

The resulting wine we craft is deep ruby hued and aromatic with supple and silky tannins.

The process of bottling is in accordance with the wholeness of the wine (no finings).

Maturation: 8 months in concrete vats



Tasting: Characteristic of Régnié's terroir, this cuvée may be enjoyed from its youth to get the most of its red fruit aromas.



Food and wine pairing:

Stir-fried fresh mushrooms (girolle, black trumpet)

Lamb

Brie cheese, camembert...

Serving temperature: from 13°C to 14°C



EARL Jacky GAUTHIER - 4245 Rte St Joseph - 69430 LANTIGNIE France

Tel : 04.74.69.25.73 – Jacky : 06.08.89.07.91 – Pierre-Alexandre : 06.76.25.80.94

www.domainedecolette.com e-mail : domainedecolette@wanadoo.fr

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