DOMAINE DE COLETTE

REGNIE « COTEAUX DE VALLIERE »

Grape variety: Gamay noir à jus blanc
Soil: pink granit, very stony
Yield: 35 to 40 HL/hectare

Aspect: South

Average vine age: 70 years old
Harvest: manual

Selective sorting of the grape crop
on a sorting table before vatting, followed
by whole bunch vinification, with temperature control.
We stick to 10 days vatting, drawing off part of the juice to give greater concentration.
The bunches are kept whole throughout vinification,
followed by pneumatic pressing.
Maturing in concrete vats for 10 months
before bottling, depending on the vintage characteristics.
Vallière is a particular plot that gives bunches of grapes
with small berries (millerandage, or "hens and chicks"),
resulting in a wine with silky and concentrated tannins.

Cellaring: from 7 to 10 years

Food and wine pairing:
Paupiette with stir-fried spinach
Cockerel with fresh figs

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