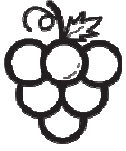


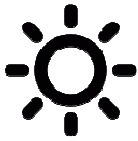
DOMAINE DE COLETTE



BEAUJOLAIS-VILLAGES « BLANC »



Grape variety: Chardonnay
Soil: clay-limestone



Aspect: South - east



Average vine age: 10 – 20 years old
Harvest: manual, at optimum ripeness



Selective sorting in vineyard plot directly.
Vinification: direct whole-bunch pressing.
Cold-clarified from 24 to 48 hours.
3 weeks fermentation in inox vats.
Maturing for 6 months *sur lie fine* (on fine lees)
before bottling.



Cellaring: from 2 to 4 years
Colour: golden hints
Aromas: floral (honeysuckle, lime tree) and
citrus aromas
Evolution: honeyed notes



Food and wine pairing:
White-flesh fish (Cod, John Dory or St Peter's fish)
Beurre blanc sauce
Fresh goat cheese

Serving temperature: from 8°C to 11°C



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