

DOMAINE DE COLETTE



BEAUJOLAIS-VILLAGES ROSE



Grape variety: Gamay noir à jus blanc
Soil: granitic



Harvest: manual



Selective sorting of the grape crop on a sorting table before vatting. The grapes are directly pressed. The **juice is cold-clarified**, then fermented at low temperature to obtain a maximum of aromas and freshness. In this way we craft a pale pink Beaujolais-Villages Rosé.



Aromas: white flesh fruits (wild vineyard peach), beautifully fresh in mouth.
Cellaring: 2 years



Food and wine pairing:
Barbecue, grilled food
Grilled fish

Serving temperature: from 8°C to 10°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