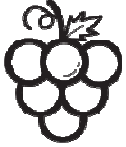


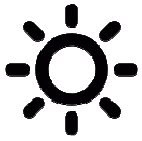
DOMAINE DE COLETTE



MOULIN A VENT « JULIENNE »



Grape variety: Gamay noir à jus blanc
Soil: granitic (manganese-rich granit)



Aspect: South – Southeast
Cuvée from a very ancient “Moulin à Vent” vineyard, on a terroir locally called “Le Mont”.



Average vine age: 80 years old
Harvest: manual



Selective sorting of the grape crop on a sorting table. After partial destemming of grape harvest (around 70% is destemmed), **the vatting period lasts 15-18 days** in order to extract as much fine tannins as possible. After pneumatic pressing, the wine is aged in oak barrels (pieces of Burgundy) from 18 to 24 months.



Tasting: deep ruby hued, full-bodied wine with vanilla notes, developing spicy and kirsch aromas. These qualities are due to the manganese-rich granitic soil the vines grows in.

The woody notes bring another dimension to Gamay.

Cellaring: from 7 to 15 years



Food and wine pairing:

Beef Wellington

Lobster

Serving temperature: Lord of Beaujolais wines, this Moulin à Vent should be served from 15°C to 16°C



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