

DOMAINE DE COLETTE



REGNIE « *Clos des Buyats* » - MONOPOLE



Grape variety: Gamay noir à jus blanc
Soil: stony, ancient piedmont slope and alluvium.
Yield: 35 to 40 hl/hectare



Exposure: South – Walled vineyard parcel



Average vine age: 80 years old
Harvest: manual



Selective sorting of the grape crop on a sorting table when harvesting, vinification with destemmed grapes, temperatures control, grape-treading and daily pump-overs.

Vatting for 40 days, boosting fine tannins extraction. Pneumatic pressing, press juice and free-run juice separation.

Maturation of press juice in concrete vats and Maturation of free-run juice in 300L barrels.

After 11 months, blending and bottling.

The resulting wine we craft is complex, rich, balanced, with a great aromatic persistence.



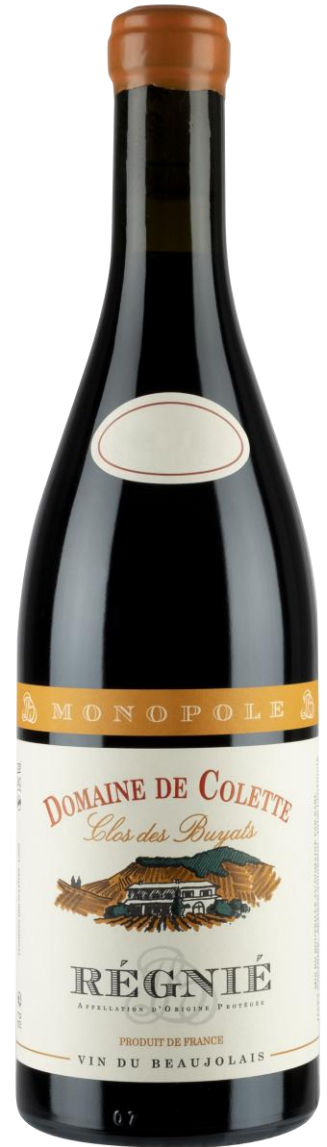
Cellaring: from 10 to 15 years



Food and wine pairing:

Stuffed quails
Poularde de Bresse (French AOC)
Veal paupiette
Barbecued veal ribs
Eggplant dip
Porcini risotto
Plancha-grilled sea bass

Serve from 15°C to 16°C



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