

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



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