

DOMAINE DE COLETTE



BEAUJOLAIS-VILLAGES « TRADITION »



Grape variety: Gamay noir à jus blanc
Soil: granitic (pink granit)



Aspect: South - Southeast



Average vine age: 45 years old
Harvest: manual



Selective sorting of the grape crop on a sorting table before vatting, where the bunches are kept whole throughout vinification (no destemming or crushing) according to traditional Beaujolais methods.

Vatting: 7 to 8 days in whole bunches.

In this way we craft a ruby-coloured Beaujolais-Villages. The tannins are supple and smooth.

Maturation: 6 months in concrete vats



Aromas: pleasant red fruit aromas (raspberry, redcurrant, strawberry)

This fruity wine will be tasty at any time of the day

Cellaring: from 2 to 4 years



Food and wine pairing:

Oysters

Beef

Grilled pork

Fresh cheese

Serving temperature: from 12°C to 13°C



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