



Domaine de Colette, Beaujolais-Villages, Beaujolais, France, 2022

Producer Profile

Domaine de Colette is located in the heart of the Crus du Beaujolais, in the charming village of Lantignié, regarded as the premium village in the cru of Regnié. Run by the humble Jacky Gauthier, it was founded by his father René.

Jacky studied enology at the tender age of 17 and immediately started working with his father in the vineyards, where today he is joined by his son Pierre-Alexandre, whose invigorating youth and enthusiasm has seen a further move to full organic practices and adoption of France's new sustainability certification in line with their established philosophy of 'their terroir as their true wealth'. Their vineyards are home to vines averaging 45 years of age, but one plot, called Colette, reaches over 80 years, with views from the cellar and reception room nothing short of exceptional, spanning the rolling Beaujolais vineyards, the Saône Valley, across to the Alps, with Mont Blanc visible on a clear day!

Viticulture

The vineyards are cultivated using Haute Valeur Environnementale, a stricter practice than Lutte Raisonnée and very minimal intervention as Jacky's approach is ecological. Only organic manure is used as well as grassing over and shallow ploughing. The soil is granitic and the bush trained vines average 40 years old. The harvest is all carried out by hand with yields never exceeding 45 hl per ha.

Winemaking

The hand harvested grapes are sorted on arrival to ensure that only the best fruit is used. Whole bunches of grapes are then vatted (no de-stalking or crushing). Vinification is carried out using the traditional Beaujolais method of carbonic maceration, resulting in fruity wines with low levels of supple tannin.

Tasting Note

A light aromatic wine with an abundance of juicy red fruit aromas. Bright and flavoursome with supple tannins that are beautifully integrated. The acidity is just right to keep the wine lively and refreshing.

Food Matching

This makes for a great aperitif or try it with barbequed meats or goats cheese.



Product code: 1930

Technical Details

Varieties:

Gamay 100%



ABV: 12.5%

Closure: Technical cork

Colour: Red

Style: Still wine

Case Size: 12 x 75cl

Oak Ageing

No oak ageing

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