

Product code: 1935

DOMAINE DE COLETTE, MORGON, BEAUJOLAIS, FRANCE, 2019



Producer Profile

Domaine de Colette is in the small village of Lantignié, regarded as the top village in the cru of Regnié.

Run by the humble Jacky Gauthier, it was founded by his father René. Gauthier studied enology at the tender age of 17 and immediately started working with his father in the vineyards. Their steep pink granite vineyards are home to vines of about 45 years old, but one plot, called Colette, reaching over 80 years. The grapes undergo carbonic maceration followed by a gentle pressing. A pleasant ruby-red colour, the wine presents fresh red fruit flavours in its youth, but over time evolve into delightful complex ripe fruit flavours.

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.

Tasting Note

This light red wine has plentiful red fruit aromas, cherries and raspberries. Its is fleshy and soft with juicy fruit and a lively acidity. The supple tannins are ripe and light, the finish is silky and persistent.

Food Matching

Makes the perfect partner for Red meat, carpaccio of beef, fillet of duck, game, matured cheeses.

Technical Details

Varieties:

Gamay 100%

ABV: 13%

Closure: Natural cork

Colour: Red

Style: Still wine

Case Size: 12 x 75cl

Oak Treatment

No oak treatment