



Domaine de Colette, Moulin-à-Vent, Le Mont, Beaujolais, France, 2021

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

Soils are granite-based, rich in manganese with a south-easterly exposure. The vineyards are cultivated using the Haute Valeur Environnementale approach, a stricter practice than Lutte Raisonnée with only organic manure used as well as grassing over and shallow ploughing. The soil is granitic and the vines bush-trained, with an average age of 70 years. The harvest is all carried out by hand with yields never exceeding 40 hl per ha.

Winemaking

Selective sorting of the grapes on a sorting table. After partial destemming of grape harvest (around 70% is destemmed), vatting lasts 15-18 days in order to extract as much fine tannins as possible. After pneumatic pressing, the wine is matured in vats for 10 months.

Tasting Note

A bright, luscious full-bodied wine defined by its silky tannins and evocative aromas of iris, rose petal, spice and red berries. With complexity coming from the manganese-rich granitic soils and old vines.

Food Matching

Venison chops cooked with port wine, cranberries and ginger, or simply roast lamb or roast vegetable dishes.



Product code: 5115

Technical Details

Varieties:

Gamay 100%



ABV: 13%

Closure: Natural cork

Colour: Red

Style: Still wine

Case Size: 6 x 75cl

Oak Ageing

No oak ageing

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