

Domaine de Colette, Regnié, 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

Concerned with preserving their terroirs, which they regard as their true wealth, they have been practicing sustainable farming for many years, and were pioneers of permanent grassing and the ban of chemical fertilisers on their vineyards. Pierre-Alexandre quickly adopted the practices laid out by Haute Valeur Environnementale, a stricter practice than Lutte Raisonnée, achieving HVE Level 3, and started the work towards full conversion to organic farming. Soils are granitic and the bush-trained vines average 45 years old. The harvest is carried out by hand with yields never exceeding 45 hl per ha.

Winemaking

After an exclusively manual harvest that ensures that each bunch is kept whole, they systematically sort the grapes on a sorting table before vatting. Vinified with the classical Beaujolais technique using whole bunches of grapes (no crushing or de-stalking), this allows them to obtain the aromas and flavours that are typical of the region. Depending on the appellation vatting times vary from 7 to 15 days, and fermentation temperatures are carefully controlled. After careful pressing (using a pneumatic press), the wines finish alcoholic fermentation in the vats they will spend the winter in to stabilise naturally.

Tasting Note

A deep ruby red colour, fresh and aromatic on the nose, with subtle and beautifully integrated tannin.

Food Matching

The perfect partner to cold meats, simple chicken dishes and fish in creamy sauce.



Product code: 1546

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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