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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 going into the vat under gravity. They vinify with the classic carbonic maceration technique using whole berries, with no-crushing and partial or total destemming. Depending on the appellation vatting times vary from 7 to 15 days, and fermentation temperatures are carefully controlled. After gentle pressing using a pneumatic press the wines finish alcoholic fermentation in the vats and some in barrels where they will spend the winter to stabilise naturally.

Highlights

- **Domaine de Colette is managed sustainably and was awarded the highest level of Haute Valeur Environnementale, a stricter practice than Lutte Raisonnée in acknowledgement of their stringent practices.**
- **Using integrated vine growing techniques, such as shallow ploughing between rows in winter to discourage surface root growth and a mix of organic additions such as vegetal-based fertiliser.**
- **Vineyards are 100% manual harvest, and home to vines averaging 45 years of age, but one plot, called Colette, reaches over 80 years.**

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**Domaine de Colette,
Beaujolais Villages
Blanc, Beaujolais,
France, 2022**

Product code: 5195



**Domaine de Colette,
Beaujolais Villages
Blanc, Beaujolais,
France, 2023**

Product code: 5195



**Domaine de Colette,
Beaujolais Villages
Rouge, Beaujolais,
France, 2022**

Product code: 1930



**Domaine de Colette,
Morgon, Beaujolais,
France, 2021**

Product code: 1935



**Domaine de Colette,
Regnié, Beaujolais,
France, 2022**

Product code: 1546



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Find Us

Head Office:

7 Beechfield Road,
Willowyard Estate,
Beith KA15 1LN

T: 01505 506060

London Office:

Unit 2 Elm Court
Royal Oak Yard
Bermondsey Street
London SE1 3TP

T: 0207 9390770

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