

DOMAINE COLONAT

2020 - BEAUJOLAIS VILLAGE Perle de Granit



Since Claude Collonge, a former farrier, purchased the Estate in 1828, 7 generations have passed by. The current owners are Christine and Bernard Collonge, They've been cultivating the Domaine since 1977. After graduating in oenology and working abroad, their son Thomas has joined the family business. Their vineyards are spread over six villages and the two departements named Rhône and Saône-et-Loire. They produce seven appellations from just one single grape variety (Morgon, Fleurie, Moulin à Vent, Chiroubles, Regnie, Beaujolais-Villages rosé and red). You will discover their passion inside each and every one of their bottles.



100% Gamay
Noir



57°F
14°C



2024



40 years old



Conventional



58 hl/ha

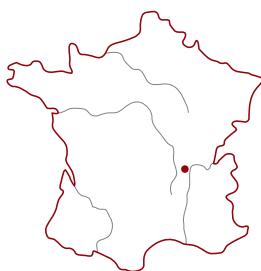
TERROIR

VINEYARD : 10 000 stocks/ha

LOCATION : The vineyards are spread over six villages and the two departements named Rhône and Saône-et-Loire

SOIL : Very poor granite soils, rich in potassic and in places porphyroid feldspar

EXPOSURE : South east facing



WINEMAKING

HARVEST : Manual picking,

FERMENTATION : Very careful selective sorting, destemmed grapes, 8 days of maceration before pressing.

MATURATION : In tanks in order to obtain maturity and harmony

TASTING NOTES



Deep ruby color



Expressive aromas of dark fruits



Dark fruits combined with fine tannins and lovely freshness

FOOD PAIRING

Cold meat platter

Chicken nuggets

Black truffle Brie