

THOMAS COLLONGE

BEAUJOLAIS-VILLAGES
Bon Vivant

The new «Thomas Collonge» range from Domaine de Colonat offers the opportunity to discover 4 wines from Beaujolais at their most indulgent. This fruity, smooth, and well-balanced range is best enjoyed while young. Thomas wishes to reflect the freshness and accessibility of his wines on these labels. He joined forces with an artist from Vannes (Brittany), called Nitch, to break free from the classic codes of Beaujolais together.

The idea naturally arises to use 4 French expressions that are understood and used worldwide. Each will be associated with an animal present in the vineyard, directly impacting the biodiversity that Thomas strives to preserve.



100% Gamay

57°F
14°C

0-3 years



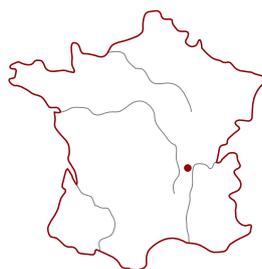
40 years old



Conventional

60 hl/ha
5000 bts

TERROIR

**VINEYARD** : 10 000 vines/ha**LOCATION** : The vineyards are spread over six villages and the two départements named Rhône and Saône-et-Loire**SOIL** : Very poor granite soils, rich in potassic and in places porphyroid feldspar

WINEMAKING

HARVEST : Manual picking.**FERMENTATION** : Very careful selective sorting, destemmed grapes, 8 days of maceration before pressing.**MATURATION** : 6 months in concrete tanks.

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