

DOMAINE NATURABILIS

2019 - BEAUJOLAIS VILLAGE

Gamay Noir

90

Thomas Collonge, seventh generation of winemaker at Domaine Colonat decided in 2017 to create his own Estate. Passionate about vines and wines, Thomas wants this Domaine to be his own treasure. His goal is to produce high end wines, in limited quantity and working with nature to get the best from his vines without interfering. In Latin dialect, Naturabilis means « harmony with nature » which perfectly describes his philosophy. The 6 acres are under organic transition since 2017.



100% Gamay
Noir



57°F
14°C



2024



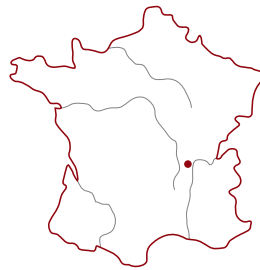
65 years old



Organic
Transition



45 hl/ha



TERROIR

VINEYARD : 10 000 stocks/ha

LOCATION : Located in the Beaujolais village appellation

SOIL : The soil is composed of granite with large crystals.

EXPOSURE : South facing

WINEMAKING

HARVEST : Handpicking

FERMENTATION : Very selective sorting in the vineyards, complete destemming of the grapes, maceration for 8 days with very soft tannins extraction.

MATURATION : Aged in tanks in order to preserve the freshness of the aromas.

TASTING NOTES



Ruby color



Floral & fruity aromas



Velvety texture, very elegant & delicate flavors of red fruits

FOOD PAIRING

Cold meat platter

Bolognese lasagna

Spicy BBQ leg of lamb