

## DOMAINE DE COLONAT

BEAUJOLAIS  
Chardonnay

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% Chardonnay

50°F  
10°C

0-3 years



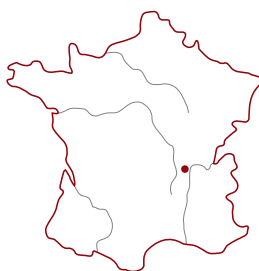
40 years old



Conventional

60 hl/ha  
10 000 bts

## TERROIR

**VINEYARD** : 8000 vines/ha**LOCATION** : Corcelles village**SOIL** : Clay soil

## WINEMAKING

**HARVEST** : Manual picking and sorted**FERMENTATION** : Directly press. The juice ferments slowly with controlled temperature (15 to 18°C).**MATURATION** : 6 months in 20% french oak barrels and 80% in stainless steel tank.

## TASTING NOTES



Light lemon yellow color

Citrus fruits, notes of verbena,  
fresh almond.

Fine with nerve

## FOOD PAIRING

Roast chicken

Cod fritter

Cheeses