

DOMAINE DE COLONAT

MORGON
Les Charmes

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

57°F
14°C

2-7 years



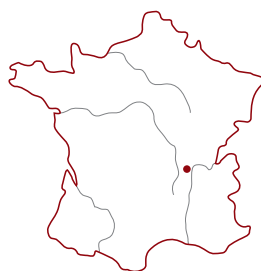
60 years old



Sustainable

45 hl/ha
50 000 bts

TERROIR

**VINEYARD** : 10 000 vines/ha**LOCATION** : From the parcel "Les Charmes" in Py de Ruyère**SOIL** : The soil is composed of altered rocks containing clay and iron oxide, which are called "rotten rocks".

WINEMAKING

HARVEST : Handpicking.**FERMENTATION** : Very careful selective sorting, destemmed grapes, 12 days of maceration in order to extract the full potential of the grapes.**MATURATION** : 8 months ageing. 10 % in oak barrels, 90% in concrete tanks.

TASTING NOTES



Dark ruby color

Black fruits aromas : cherry,
blackberry

Juicy palate, fresh acidity

FOOD PAIRING

Beef stew

Tagliatelle & porcini mushroom

Saint Marcellin cheese