

## DOMAINE DE COLONAT

BEAUJOLAIS-VILLAGES  
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

57°F  
14°C

0-3 years



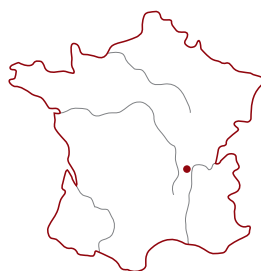
40 years old



Conventional

60 hl/ha  
5000 bts

## TERROIR

**VINEYARD** : 10 000 vines/ha**LOCATION** : The vineyards are spread over six villages and the two departements 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