

## DOMAINE DE COLONAT

MOULIN A VENT  
Vieilles Vignes

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

5-10 years



55 years old



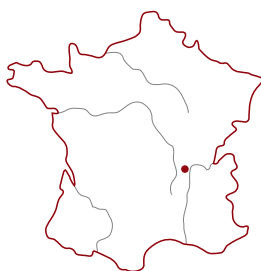
Sustainable



55 hl/ha



## 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** : Soil composed of arenas of friable rose granite streaked with veins of manganese

## WINEMAKING

**HARVEST** : Handpicking.**FERMENTATION** : Destemmed grapes, vatting for up to 15 days, punching of the cap and delestage to bring out the terroir.**MATURATION** : 30% in barrels or oak casks for several months and 70% in tanks. This is how the wine obtains roundness, suppleness and develops its bouquet.

## TASTING NOTES



Dark ruby color



Ripe fruits aromas, minerality



Red fruits flavor, rich &amp; structured

## FOOD PAIRING

Slow grilled beef rib

Chicken paella

Mont d'or cheese