

## THOMAS COLLONGE

MORGON  
Bon Appétit

The new «Thomas Collonge» range from Domaine de Colonat offers the opportunity to discover 4 wines from Beaujolais at their most indulgent. This fruity, smooth, and well-balanced range is best enjoyed while young. Thomas wishes to reflect the freshness and accessibility of his wines on these labels. He joined forces with an artist from Vannes (Brittany), called Nitch, to break free from the classic codes of Beaujolais together.

The idea naturally arises to use 4 French expressions that are understood and used worldwide. Each will be associated with an animal present in the vineyard, directly impacting the biodiversity that Thomas strives to preserve.



100% Gamay

57°F  
14°C

5-10 years



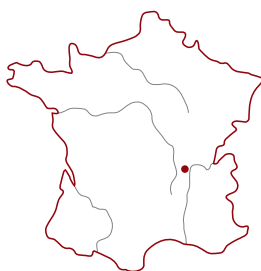
65 years old



Sustainable

45 hl/ha  
6000 bts

## TERROIR

**VINEYARD** : 10 000 vines/ha**LOCATION** : From the parcel "Les Charmes" in the place Aux Pillets. Altitude 360m.**SOIL** : Granite sands.**EXPOSURE**: East facing hillsides.

## WINEMAKING

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

## TASTING NOTES



Dark ruby color

Black fruits aromas : cherry,  
blackberry

Juicy palate, fresh acidity

## FOOD PAIRING

Beef stew

Tagliatelle &amp; porcini mushroom

Saint Marcellin cheese