

## THOMAS COLLONGE

MOULIN A VENT  
BON VENT

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



55 years old



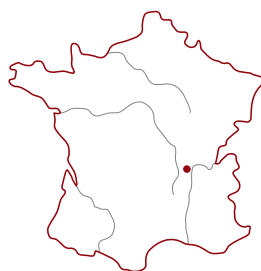
Sustainable



55 hl/ha



## TERROIR



**VINEYARD:** 10 000 vines/ha

**LOCATION:** The vineyards are spread over six villages and the two départements 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