

## THOMAS COLLONGE

BEAUJOLAIS WHITE  
Bon Voyage

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% Chardonnay

50°F  
10°C

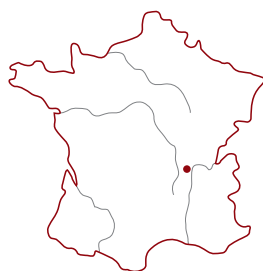
0-3 years



40 years old



Sustainable

60 hl/ha  
10 000 bts**VINEYARD** : 8000 vines/ha**LOCATION** : Corcelles village**SOIL** : Clay soil

## TERROIR

## WINEMAKING

**HARVEST** : Manual picking and sorted**FERMENTATION** : Directly press. The juice ferments slowly with controlled temperature (15 to 18°C).**MATURATION** : 6 months in 20% oak barrels and 80% in stainless steel tank.

## TASTING NOTES



Light lemon yellow color

Citrus fruits, notes of verbena,  
fresh almond.

Fine with nerve

## FOOD PAIRING

Roast chicken

Cod fritter

Cheeses