

# DOMAINE DE COLONAT

## MORGON Seigneur du Beaujolais

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



20-30 years



70 years old



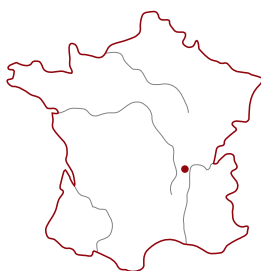
Conventional



55 hl/ha  
2500 bts



### TERROIR



**VINEYARD** : 10 000 vines/ha

**LOCATION** : From the parcel "Les Charmes" in the place Aux Pillets. Altitude 360m.

**SOIL** : Granite sands.

### WINEMAKING

**HARVEST** : Handpicking. The most beautiful expression in the blend of our best Morgon vintages.

**FERMENTATION** : Very careful selective sorting, 90% destemmed grapes, 12 days of maceration in order to extract the full potential of the grapes.

**MATURATION** : ageing 70% in concrete tanks and 30% in oak barrels.

### TASTING NOTES



Dark ruby color



Black fruits aromas : cherry,  
blackberry



Juicy palate, fresh acidity

### FOOD PAIRING

Beef stew

Tagliatelle & porcini mushroom

Saint Marcellin cheese