

**DOMAINE
ANDRE
COLONGE**
& FILS



HEDONISTES
DEPUIS 1789



BEAUJOLAIS VILLAGES TRADITION

CHARACTERISTICS:

Average age of the vines: 45 years

Nature of the soil: Granitic

Harvest method: 100% Manual

density Vine / Ha: 9000

Exposure: South-east

Grape variety: 100% Gamay Noir à Jus Blanc

Yield: 52 HL / Ha

Alcohol content: 14 % vol.

The Domaine is located in the commune of Lancié, the only village in Beaujolais to have this particular situation.

The village and its vineyard are literally surrounded by the heart of Beaujolais wines.

Its neighbors are **Fleurie, Morgon, Chiroubles and Moulin à Vent.**

This Beaujolais Villages cuvée was selected on granitic and silico-clay soils, with vines of different ages for 45 years on average.

Resulting from a patient semi-carbonic maceration, it benefits from a ruby color and subtle aromas, the perfection of red fruits.

To drink young but the charm of this wine, which you can also keep for a few years in your cellars, will seduce you.

TASTING

Beautiful deep purple color with violet reflections.

All in freshness and indulgence, the nose expresses beautiful aromas of crunchy red fruits and sweet spices; embellished with strawberry notes.

Faithful to the freshness and youthfulness of the nose, the attack on the palate evokes crunchy and very ripe red fruits, supported by beautiful silky tannins. Round and pleasant, the equally imposing structure unfolds like a fan to finish with creamy notes of strawberry jam.

A Fresh & Gourmet Wine to taste with great pleasure, Gamay in all the splendor of its fruit.

Food and wine:

Poultry liver terrine, Puff pastry with porcini mushrooms,
Lyonnaise charcuterie, brioche sausage.

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