

DOMAINE DE COLONAT

Bernard et Thomas COLLONGE
Vignerons Récoltant

Appellation MORGON Les Charmes Contrôlée 2008 *Cuvée Prestige*



Grape variety: 100 % Gamay noir à jus blanc (Black Gamay with white juice)

Origin: from a selected parcel of “Les Charmes” in the region of Py de Ruyère with 80-year-old vines. The soil is composed of altered rocks containing clay and iron oxide, which are called “rotten rocks”.

Planting density: 10,000 stocks / hectare

Vinification: Handpicking, very selective sorting in the vineyards, complete destemming of the grapes, maceration for 12 to 14 days including punching of the cap and delestage in order to obtain the best possible expression of the terroir.

Maturing: 10 to 12 months in oak barrels.

Tasting: This cuvée of deep ruby red colour displays complex aromas of spices and black fruits as well as very round tannins. It distinguishes itself for its harmony, its balance and its great finesse.

Aging potential: A wine which will need 2 to 3 years to reveal its full potential. Can be kept for 8 to 10 years.

Food matching: winged game, meat in sauces, goat's cheese.

Packaging:

Bottle : Tradition Bourguignonne

Cork : AMORIM 49/24 natural cork

Case : 6 or 12 bottles

Analytic characteristics :

Degree: 12,9°

Sugar: - de 2 g/l

Total Acidity: 3,60 g/l

Volatile Acidity: 0,50 g/l

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Appellation MORGON Les Charmes Contrôlée 2009
Cuvée Tradition

➤ *Silver Medal in Feminalise Contest of Beaune 2010*



Grape variety: 100 % Gamay noir à jus blanc
(Black Gamay with white juice)

Origin: from the parcel “Les Charmes” in Py de Ruyère; vines with an average age of 50 years. The soil is composed of altered rocks containing clay and iron oxide, which are called “rotten rocks”.

Planting density: 10,000 stocks / hectare

Vinification: handpicking, very careful selective sorting, destemmed grapes, 10 to 12 days of maceration in order to extract the full potential of the grapes.

Maturing: in tanks.

Tasting: A fleshy wine giving an impression of fullness on the palate. A deep garnet red colour and complex aromas of red fruits. A wine which deserves to be laid down for two to three years in order to reach its apogee and reveal all of its finesse.

Aging potential: 5 to 6 years

Food matching: meat in sauce, game, cheese

Packaging:

Bottle : Tradition Bourguignonne
Cork : AMORIM 49/24 natural cork
Case : 6 or 12 bottles

Analytic characteristics :

Degree: 13,11°
Sugar: - de 2 g/l
Total Acidity: 3,45 g/l
Volatile Acidity: 0,41 g/l

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Appellation MOULIN A VENT 2009 Controlée
Cuvée Tentation



Grape variety: 100 % Gamay noir à jus blanc (Black Gamay with white juice)

Origin: vines with an average age of 45 years, soil composed of arenas of friable rose granite streaked with veins of manganese.

Planting density: 10,000 stocks / hectare

Vinification: handpicking, destemmed grapes, vatting for up to 15 days with a Burgundy-style cold pre-fermentation maceration for 7 days, punching of the cap and delestage to bring out the terroir.

Maturing: in barrels or oak casks for several months. This is how the wine obtains roundness, suppleness and develops its bouquet.

Tasting: A structured wine with a dark ruby colour and aromas of ripe fruits associated with the minerality of the terroir. A wine with high aging potential, which, after one or two years, will reveal all of its finesse and the most complex aromas.

Aging potential: 8 to 10 years

Food matching: a beautiful piece of red meat, game.

Packaging:

Bottle : Tradition Bourguignonne

Cork : AMORIM 49/24 natural cork

Case : 6 or 12 bottles

Analytic characteristics :

Degree: 13,06°

Sugar: - de 2 g/l

Total Acidity: 3,72 g/l

Volatile Acidity: 0,35 g/l

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Appellation FLEURIE 2009 Controlée *Climat Champagne*



Grape variety: 100 % Gamay noir à jus blanc
(Black Gamay with white juice)

Origin: 70-year-old vines in the parcel
“Champagne”. The soil is composed of granite
with large crystals.

Planting density: 10,000 stocks / hectare

Vinification: handpicking, very careful selective
sorting, destemming of the grapes, approximately
9 to 10 days of maceration before pressing.

Maturing: in tanks in order to preserve the
freshness of the aromas.

Tasting: This Fleurie seduces with its velvety
texture, its elegance and its floral and fruity
aromas. It presents a beautiful ruby colour and is
often considered the most delicate of our wines.

Aging potential: 3 to 4 years in order to preserve
its roundness and its flavours.

Food matching: Leg of lamb, poultry, white
meat.

Packaging:

Bottle : Tradition Bourguignonne
Cork : AMORIM 49/24 natural cork
Case : 6 or 12 bottles

Analytic characteristics :

Degree: 12,75°
Sugar: - de 2 g/l
Total Acidity: 3,70 g/l
Volatile Acidity: 0,34 g/l

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Appellation CHIROUBLES 2009 Controlée
Coteau de la Lanjagne

➤ *Excellence Price in Great Beaujolais Wines Contest 2011*



Grape variety: 100 % Gamay noir à jus blanc (Black Gamay with white juice)

Origin: Sandy granite soils situated on a very steep hillside with southern and south-eastern exposition. Mechanisation is not possible, all work is done manually.

Planting density: 10,000 stocks / hectare

Vinification: handpicking, very careful selective sorting, vinification of whole grapes, 7 to 8 days of maceration before pressing. Very strict temperature control during fermentation.

Maturing: in tanks in order to preserve all the aromas.

Tasting: A bright red colour. Its nose develops notes of peonies, lilies of the valley and violets. A very expressive wine with fruity and elegant aromas.

Aging potential: 2 to 3 years. A wine that should be enjoyed young in order to preserve its freshness and fruitiness.

Food matching: poultry, white meat, fresh cheeses.

Packaging:

Bottle : Tradition Bourguignonne

Cork : AMORIM 49/24 natural cork

Case : 6 or 12 bottles

Analytic characteristics :

Degree: 12,88°

Sugar: - de 2 g/l

Total Acidity: 3,75 g/l

Volatile Acidity: 0,37 g/l

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Appellation REGNIE 2009 Controlée
Vieilles Vignes



Grape variety: 100 % Gamay noir à jus blanc (Black Gamay with white juice)

Origin: Very poor granite soils, rich in potassic and in places porphyroid feldspar, from a parcel with 85-year-old vines.

Planting density: 10,000 stocks / hectare

Vinification: manual picking, very careful selective sorting, destemmed grapes, 10 to 12 days of maceration before pressing.

Maturing: in tanks in order to obtain maturity and harmony.

Tasting: A deep ruby colour and expressive aromas of dark fruits which continue on the palate, combined with fine tannins and lovely freshness.

Aging potential: 2 to 4 years

Food matching: poultry, charcuterie, cheese

Packaging:

Bottle : Tradition Bourguignonne

Cork : AMORIM 49/24 natural cork

Case : 6 or 12 bottles

Analytic characteristics :

Degree: 12,75°

Sugar: - de 2 g/l

Total Acidity: 3,65 g/l

Volatile Acidity: 0,38 g/l

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Appellation BEAUJOLAIS-VILLAGES Contrôlée 2009 (Red wine)

➤ *Silver Medal in International Gamay Wines Contest 2011*



Appellation: AOC BEAUJOLAIS-VILLAGES

Colour: Red

Grape variety: 100 % Gamay noir à jus blanc (Black Gamay with white juice)

Origin: Sandy granite soils situated on a hillside neighbouring the Fleurie appellation. A great terroir.

Planting density: 10,000 stocks / hectare

Vinification: handpicking, very careful selective sorting, vinification in whole grapes, 7 to 8 days of maceration before pressing.

Maturing: in tanks in order to preserve all the aromas.

Tasting: This light ruby and clear wine develops aromas of small red fruits, which fully unfold with a sensation of suppleness and harmony.

Aging potential: 2 to 3 years

Food matching: It can be drunk slightly chilled (14 to 15°C) and is a perfect accompaniment for charcuteries, Italian dishes and white meat.

Packaging:

Bottle : Tradition Bourguignonne

Cork : AMORIM 49/24 natural cork

Case : 6 or 12 bottles

Analytic characteristics :

Degree: 13,00°

Sugar: - de 2 g/l

Total Acidity: 3,70 g/l

Volatile Acidity: 0,39 g/l

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Appellation BEAUJOLAIS-VILLAGES Contrôlée 2010 (Rosé wine)
Cuvée Perle de Granit



Appellation: AOC BEAUJOLAIS-VILLAGES

Colour: Rosé

Grape variety: 100 % Gamay noir à jus blanc (Black Gamay with white juice)

Origin: Sandy granite soils, situated on a hillside neighbouring the Fleurie appellation.

Planting density: 10,000 stocks / hectare

Vinification: handpicking, very careful selective sorting, vinification of whole grapes with a few hours of maceration before pressing.

Maturing: in tanks in order to preserve all the aromas.

Tasting: to be enjoyed young within 1 or 2 years in order to preserve all of its freshness.

Aging potential: 2 to 3 years

Food matching: This Beaujolais Villages Rosé should be enjoyed chilled in order to fully appreciate its aromas, its delicacy and its freshness. Serve between 8 and 10 °C as an aperitif or as an accompaniment for grilled meat, white meat, fish, seafood etc.

Packaging:

Bottle : Traditional white Bordeaux

Cork : AMORIM 49/24 natural cork

Case : 6 or 12 bottles

Analytic characteristics :

Degree: 11,80°

Sugar: - de 2 g/l

Total Acidity: 3,60 g/l

Volatile Acidity: 0,28 g/l

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VIN DE PAYS 2010

Blanc de Gamay

This is a rare wine, difficult to produce. Made from the grape variety Gamay Noir à jus blanc (Black Gamay with white juice), it must be harvested with utmost precaution. The grapes are handpicked in small cases and immediately pressed to prevent the skins from colouring the juice. A truly original and exceptional white wine with great personality.



Colour: Dry white wine

Grape variety: 100 % Gamay noir à jus blanc (Black Gamay with white juice)

Origin: Sandy granite soils, situated on a hillside

Planting density: 10,000 stocks / hectare

Vinification: handpicking in small cases, very careful selective sorting, immediate pressing. Alcoholic fermentation at low temperature (18 °C). Malolactic fermentation.

Maturing: in tanks in order to preserve all the aromas.

Tasting: This dry and slightly sparkling white wine displays notes of citrus fruits. Bottled young, it is much appreciated for its bouquet of yellow fruits and its vivacity. A very flattering wine.

Aging potential: to be drunk young within 1 or 2 years

Food matching: serve chilled as an aperitif or with fish and shellfish.

Bottle: traditional white Bordeaux

Packaging:

Bottle : Traditional white Bordeaux

Cork : AMORIM 49/24 natural cork

Case : 6 or 12 bottles

Analytic characteristics :

Degree: 12,30°

Sugar: - de 2 g/l

Total Acidity: 3,50 g/l

Volatile Acidity: 0,30 g/l

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