

# FABIEN COLLONGE CHIROUBLES 'L'AURORE DES COTES'



100% Gamay. Mid crimson in color. Deep aromas of black fruit and plums. Juicy, deep fruit flavors with some meatiness and a mineral edge, giving the red berry fruits a firm texture. A substantial, perfumed mouthful of supple red fruit. Really vibrant with delicious acidity that gives freshness, structured tannins and a dry, persistent finish. Very good with poultry, grilled meat, ham, charcuterie and cheese. Organic.

From vineyards located on the hill of Chiroubles in Avenas at 1200 feet, above the village of Chiroubles, in northern Beaujolais, France. Chiroubles is the highest appellation in Beaujolais. The vineyard is 7.5 acres. The vines are an average of 50 years old. Very poor and steep soil made with pink granite and sand. South-southeast exposure. The farming is not certified organic but the winemaker Fabien Collonge is working in a sustainable way in his vines. Manual harvest and pruning. Putting straw and grass in the vines to maintain the steep granite soil and pebbles. Grapes moved by gravity in the cellar. Traditional semi-carbonic maceration for 8-10 days with whole clusters. Control of temperature under 77°F. Aging for 6 months in concrete vats before being bottled in the April-May following the harvest.

Born in 1976, Fabien Cologne is part of the new generation of winemakers in his region. He is also the 4th generation in his family to run his estate. He started to run his own winery in 1997 by taking over some of his father, André Collonge's vines. *"I learned a lot from my parents and grandparents, but I have an open mind that allows me to take in the vineyard and the cellar work on a new level combining both traditional methods and new initiatives."*

Fabian graduated from a BTS Vitienologie in Mâcon Davailé. He has 32 acres of Gamay vines and is producing Beaujolais (10 acres), Morgon (15 acres) and Chiroubles (7.5 acres). *"Thanks to fresh temperature by night, and a sandstone and pink granite soil, we can produce very charming wine with a soft and round texture of tannins."* Only 15% of wines made in Beaujolais are estate grown and bottled by the winemaker himself. Production: 300 cases.

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## Tasting Note:

### FABIEN COLLONGE CHIROUBLES 'L'AURORE DES COTES'

100% Gamay. Aromas of black fruits; juicy fruit flavors with some meatiness & a mineral edge; substantial, perfumed mouthful of supple red fruit; vibrant with fresh acidity & structured tannins; dry, persistent finish. Organic.

## Shelf Talker:

### FABIEN COLLONGE CHIROUBLES 'L'AURORE DES COTES'



100% Gamay. Mid crimson color. Deep aromas of black fruits. Juicy, deep fruit flavors with some meatiness & a mineral edge that provides a firm texture. A substantial, perfumed mouthful of supple red fruit. Vibrant with delicious acidity giving freshness, structured tannins & a dry, persistent finish. Pair with poultry, grilled meat, ham, charcuterie & cheese. Organic.

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