

CHIROUBLES «L'Aurore des Côtes»

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DOMAINE FABIEN COLLONGE **Chiroubles « L'Aurore des Côtes »**



Winemaker

“My Estate exists since 4 generations. I started to run my own winery in 1997 by taking over some vines from my father André COLLONGE. I am 34 year old and I graduated from a BTS Viti-oenologie in Mâcon Davailié. Now I am working 32 acres of Gamay vines and I am producing Beaujolais (10 acres), Morgon (15 acres) and Chiroubles (7.5 acres). My estate is located on the hill of Chiroubles in Avenas at 1200 feet high. Chiroubles is the highest appellation in Beaujolais. 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”.

Fabien COLLONGE, winemaker in Avenas, Beaujolais

Vineyard and Soil

Vineyard of 7.5 acres located in the following area : « Côte Rotie », « Grosse Pierre » and « Châtenay ». Vines of 50 year old on average. Very poor and steep soil made with pink granite, and sand. South – south east exposure. Very low yield : 45 hl/ha. High density of 10,000 vines/ha. Slope of 20%.

Winemaking and Philosophy

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 fell by gravity in concrete vats in the cellar. Traditional semi-carbonic maceration for 8-10 days with whole clusters. Control of temperature under 25°C. Aging for 6 month in concrete vats before being bottled in April-May following the harvest.

Tasting notes

Mid crimson. Surprisingly deep-flavoured with some meatiness. A substantial mouthful of crunchy fruit. Firm and still quite chewy. Really vibrant with a neat, persistent finish. Promising.

Production: 300 cases



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