



750 ml

VIN BIOLOGIQUE
MIS EN BOUTEILLE À BEAUNE
RED BURGUNDY WINE

MORGON

AOC MORGON

Dominated by the Mont du Py, it is one of the Beaujolais crus. The wines of the appellation offer aromas of stone fruits such as Morello cherries, notes of violet and kirsch. Its fine and delicate tannins promise optimal aging.

Soil

Granites (52%), blue stones (11%), piedmonts (37%).

Grape variety

100% Gamay.

The vineyard

Our cuvée comes from a plot located in the town of Villié-Morgon.

Winemaking

Grapes are harvested by hand. After sorting, some are destemmed, the rest stay in whole clusters. Alcoholic fermentation and maceration last about 3 weeks in open vats. Punching down and pumping over follow one another depending on the desired extraction for the vintage. This traditional Burgundian winemaking approach gives very delicate wines, built in a spirit of fluidity and dynamism. Aging in old oak barrels for an average of 12 to 24 months before bottling.

The aging potential goes from 5 to 8 years.



Wine&food pairings

Charcuteries, viandes grillées, en sauce, champignons, plateau de fromage.

Non-contractual documentation