

# Julien Sunier

ARTISAN VIGNERON

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# MORGON

## WINEMAKING

Gravity tanked, indigenous yeasts, without SO<sub>2</sub>, Carbonic maceration (whole bunches fermented in anaerobic) for 10 days and then semi-carbonic for 10 days, manual raking, old-fashioned pressing with vertical press.

## AGING

100% 228 liters oak barrels (about 10 wines old) for nine to eleven months on fine lees. Bottled unfiltered with a low addition of sulphites.

## CARACTER

Our generous and fleshy Morgon offers notes of black cherries and spices; the pallet is ample possessing beautiful silky tannins.

*A few years of care and ageing will be welcome.*

Store at a temperature below 14°C.



## Grape variety

Black Gamay with white juice

## «Lieux dits»

Aux Perrets, Croix de chèvre, Oeillat, Bellevue, en Janin, en Ruyères, en l'Evêque

## Total surface

2.55 hectares

## Average age of vines

60 years old

## Altitude

Between 270 and 430 m

## Exposure

South, South-Est

## Type of soil

Pink granite sand