

MORGON

WINEMAKING

Gravity tanked, indigenous yeasts, without SO₂,
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 sulphits.

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