



MORGON

2021

Morgon is also famous for its intensive expression of terroir. The nose is smoky with aromas of ripe cherries evoking kirsch, accompanied by woody notes. The mouth feel is richly aromatic with fruity flavours. Morgon wines can be appreciated in their prime but also in their maturity, so, the 2021 vintage can wait!

Type: Gamay

Vine pruning: Goblet pruning according to beaujolais tradition

Average age of the vineyard: 66 years

Vinification: Harvesting and hand sorting

Crate harvesting

Destemming 90%

Alternate grape-treading, pump over, delestage

Cold maceration

Natural fermentation three weeks

Settling ten days

Wild yeasts

Maturation: Ten months in oak barrels

Vintage: 2021

Bottling: On the estate

Ageing: Average to long



Plot

L'Évêque / Champ Lévrier

Area: 1ha 97a

Type of soil : Volcanic on bluestone (L'Évêque) which is hard and rich in magnesium Piedmont and ancient alluvium (Champ Lévrier) resulting from erosion of river and lake rocks

Altitude: 250 m on average



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