



MORGON

Grands Cras

2021

The plot, situated ideally at the foot of Côte du Py, is one of the famous climates of the appellation. The Grands Cras can stand up to the best. The nose is a delicious and intense bouquet with aromas of fresh red fruits, liquorice, and smoke. In the mouth feel it offers a lot of finesse, a great balance, and a very nice length. It offers all the qualities of wine for ageing.

Type: Gamay

Vine pruning: Goblet pruning according to beaujolais tradition

Average age of the vineyard: 71 years

Vinification: Harvesting and hand sorting

Crate harvesting

Destemming 100%

Alternate grape-treading, pump over, and 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: Long



Plot

Grands Cras

Area: 2Ha 49A

Type of soil : Piedmont and ancient alluvium and deep siliceous volcanic rocks, hard stones composed of pure silica.

Altitude: 250 m on average