



# MORGON

## Grands Cras

### 2023

The parcel, ideally situated at the foot of the Côte du Py, ranks among the appellation's famous climats. Grands Cras is capable of rising to the rank of the very best. The nose is clean, pure and highly aromatic, with intense notes of red fruit. The palate is taut and fresh. The finish and retro-olfaction will charm you. A seductive vintage.

**Type:** Gamay

**Vine pruning:** Goblet pruning according to beaujolais tradition

**Average age of the vineyard:** 73 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:** 50% in oak barrels and 50% in stainless steel tanks for ten months

**Vintage:** 2023

**Bottling:** on the estate

**Ageing:** more than 10 years



## 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



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