

MORGON

Grape variety: Gamay Noir à Jus Blanc

Colour: Red

Terroir: Sand and clay soil from decomposing granite; Southeast facing

Vine age: 46 years old

Tending: Goblet pruning, the prunings are minced, some plots are trellised, 25% sodded, narrow tractor for any mechanical work. Manual harvest

VINIFICATION

Beaujolais vinification
Temperature control
9 to 14-day vatting

MATURING

Matured in stainless steel or epoxy resin lined cement vats for 7 months, then bottled in April/May

TASTING

Eye: Deep garnet robe

Nose: Ripe fruit including cherry, peach, apricot and plum

Palate: This well-built, rich, powerful and fleshy wine is the expression of the terroir it comes from

SERVING

Cellaring: 4-5 years



Contact

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