



MORGON

2020

Morgon has a beautiful structure and is one of the leading crus of the Beaujolais. It is also famous for intensely expressing its terroir. The nose is silky with fruit aromas and a warm, pastry-like quality. It is round and greedy in the mouth and brings flavours similar to those of a candy. Morgon wines can be appreciated in their youth but also their maturity.

Type: Gamay

Vine pruning: Goblet pruning according to beaujolais tradition

Average age of the vineyard: 65 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: 2020

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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