



MORGON

2022

Morgon is known for its intense expression of terroir. This wine required a little time to open up, revealing notes of white flowers and undergrowth. Delicate and round on the palate, it reveals a delicious combination of crisp fruit and slight bitterness. Morgon is no exception to the qualities of finesse and elegance found in this 2022 vintage. Morgon wines can be enjoyed both young and mature.

Type: Gamay

Vine pruning: Goblet pruning according to beaujolais tradition

Average age of the vineyard: 67 years

Vinification: Harvesting and hand sorting

Crate harvesting

Destemming 80%

Alternate grape-treading, pump over, delestage

Cold maceration

Natural fermentation three weeks

Settling ten days

Wild yeasts

Maturation: 80% in oak barrels and 20% in stainless steel tanks for Ten months

Vintage: 2022

Bottling: On the estate

Ageing: between 5 and 10 years



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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