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
Destimming 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

DOMAINE DE VERNUS
437 route de Vernus - 69430 RÉGNIÉ-DURETTE - France
hello@domainedevernus.com
www.domainedevernus.com