



MORGON

2023

Morgon is known for the intense expression of its terroir. This extensive cru offers a wide variety of soils, from granite to bluestone. This wine is known for its power and strength, and the 2023 vintage is no exception. As soon as you open the bottle, the nose is ample, enveloping and enchanting. The palate is silky and greedy, with good length. Typical of the appellation's wines, this vintage will delight you with its warm, inviting conviviality.

Type: Gamay

Vine pruning: Goblet pruning according to beaujolais tradition

Average age of the vineyard: 68 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: 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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