



MORGON

2024

Morgon is known for the intense expression of its terroir. This extensive cru offers a wide variety of soils, from granite to bluestone. The wine is known for its power and slightly wild character. The nose is concentrated and somewhat untamed. The palate opens with lively acidity before revealing black fruit aromas and a beautiful roundness. There is no doubt about it — its fleshy character clearly identifies it as a Morgon.

Type: Gamay

Vine pruning: Goblet pruning according to beaujolais tradition

Average age of the vineyard: 69 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: 100% in stainless steel tanks for ten months

Vintage: 2024

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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