



# MORGON

## Grands Cras

### 2020

The plot, situated ideally at the foot of Côte du Py, is one of the famous climates of the appellation. Grands Cras have the potential to be among the best and have outstanding power. The nose is intense with a subtle floral mix. In the mouth it offers a clear and frank taste of ripe fruits, a good length with a floral side. The tannins confirm its qualities as a wine for ageing.

**Type:** Gamay

**Vine pruning:** Goblet pruning according to beaujolais tradition

**Average age of the vineyard:** 70 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:** Ten months in oak barrels

**Vintage:** 2020

**Bottling:** on the estate

**Ageing:** Long



## Plot

**Grands Cras**

**Area:** 2Ha 49A

**Type of soil :** Piedmont and ancient alluvium and deep siliceous volcanic rocks, hard stones composed of pure silica.

**Altitude:** 250 m on average



DOMAINE DE VERNUS

437 route de Vernus - 69430 RÉGNIÉ-DURETTE - France

✉ hello@domainedevernus.com

www.domainedevernus.com

