

# MORGON

## Grands Cras

# 2022

The parcel, ideally situated at the foot of the Côte du Py, ranks among the appellation's famous climats. Grands Cras is capable of rising to the top. The nose is powerful and intense, with notes of roasting and undergrowth. The palate is round, with aromas of black fruit and undergrowth. A gastronomic wine with great ageing potential, which will blossom with age.

**Type:** Gamay

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

**Average age of the vineyard:** 71 years

**Vinification:** Harvesting and hand sorting

Crate harvesting

Destemming 80%

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:** 2022

**Bottling:** on the estate

**Ageing:** more than 10 years



## 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

