



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



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