



MORGON

Grands Cras

2023

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 rank of the very best. The nose is clean, pure and highly aromatic, with intense notes of red fruit. The palate is taut and fresh. The finish and retro-olfaction will charm you. A seductive vintage.

Type: Gamay

Vine pruning: Goblet pruning according to beaujolais tradition

Average age of the vineyard: 73 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: 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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