



MORGON

Grands Cras

2024

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 fresh, floral, and intensely expressive, requiring a little time to open up. The palate is very fresh and rounded, revealing small berry aromas and a more chiselled texture. This wine shows a distinct profile compared to a classic Morgon.

Type: Gamay

Vine pruning: Goblet pruning according to beaujolais tradition

Average age of the vineyard: 74 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: 40% in oak barrels and 60% in stainless steel tanks for ten months

Vintage: 2024

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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