



VINEYARD

Grape variety: Gamay

Age: more than 50 years

Soil: Schists, Iron Oxydes
and Manganese

Training system: Gobelet

Our vines are trained in a sustainable way in order to take care of our amazing region with many terroirs.

WINE MAKING

Harvesting: Hand made with selecting in the plots.

Vatting: Semi-carbonic and traditional fermentation between 12 to 14 days with temperature control.

Ageing: 5 months in stainless steel tanks.

TASTING

Color: Garnet with purple highlights.

Nose: Cherry stone notes, flowers perfumes like Iris and Peony.

Mouth: Candied fruits like blackberries, redcurrants, kirsch and some undergrowth aromas.

A very fine and elegant Morgon.

SERVICE

16–18 C. To taste with a roasted goose and apples, a « canard à l'orange » with Jerusalem artichokes.

To keep: 4 to 6 years

