

THE CRUS DU BEAUJOLAIS

Morgon

Les Grands Cras



Taste:

Morgon is full-bodied, well balanced wine with cherry, vine peach, plum notes. powerful and round tannin with a slight final note of minerality.

Food and wine pairings:

Red meats, cheese.

Vinification:

Traditional Beaujolais, semi carbonic, punching the cap.

Designation of origin	Morgon
Cuvée	Les Grands Cras
Area	1.20 ha
Vineyard management	40 to 70 years old
Plantation density	10,000 vines/ha
Soil type	Disintegrated rocks, manganese and shist
Grape variety	Gamay noir à jus blanc
Average yield	50 hL/ha
Harvest	Manual



HEV High Environmental Value



In conversion to organic