

THE CRUS DU BEAUJOLAIS

Morgon Versant sud de la côte du Py

L'Evêque



Taste:

Morgon is rich and fine tannin. The mouth: wild fruit, pepper spicy, final round and fresh.

Food and wine pairings:

Red meats, duck, cheese.

Vinification:

Traditional Beaujolais, semi carbonic.

Designation of origin	Morgon
Cuvée	L'Evêque
Area	0.40 ha
Vineyard management	60 to 65 years old
Plantation density	10,000 vines/ha
Soil type	Disintegrated rocks, manganese and shist
Grape variety	Gamay noir à jus blanc
Average yield	35 hL/ha
Harvest	Manual



HEV High Environmental Value



In conversion to organic