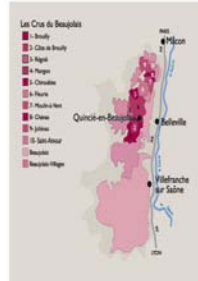




BEAUJOLAIS



MORGON LES GRIOTTES

Surface: 1100 hectares
Location: Morgon, Villié-Morgon .
Appellation: Morgon beaujolaise
Soil: Disintegrating schist soils lie over clay subsoil.
Grappe: black gamay with white juice
Harvest: hand
Wine Making: semi carbonic fermentation
Ageing: in casks



History

Vines have grown in Morgon since the end of the 9th century.



Soil

Morgon is the second largest of the ten “ crus du Beaujolais ”, in the south central part between Fleurie and Côte de Brouilly. Its soil gives to this wine a very special character..



Wine

- Color: A deep garnet colour.
- Nose: It has a particular, complex nose of wild cherries with aromas of apricot and peach.
- Mouth:Morgon is more robust and full-bodied than most of the crus. It is rich, well structured with depth flavor and ample tannins which allows it to age or “ morgonner ” (this is the local saying to describe its ability to get older!).



Service

Ready to drink but can be kept 2 to 3 years in order to appreciate its unique tasting characteristics.

An elegant companion to red meat in wine sauce, turkey with chestnuts and soft cheeses.

Serve between 12 and 14°C