



## 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