



MORGON 2006

«Les Charmes»

Grande Exception Monternot

Age of the vines : 70 years old vines
 Surface area : 1,2 hectares
 Location : Villié Morgon
 2006 Yield : 50 hl/hectare
 Appellation : Morgon « Les Charmes »
 Soil type : Granite and clay based soil
 Grape variety : Gamay
 Harvesting : Manual
 Vine density : 10,000 vines/ha
 Pruning : Goblet (short cut), trellised vines
 Vinification : 6 days of pre-fermentation cold maceration followed by an 12-days fermentation
 Maturing : 70% in oak barrels for 11 months and 30% in stainless steel tank



History

Records of viticulture dating back to as early as the end of the 10th century have been found in Morgon. An act dated 956 verifies that the Lord of Beaujeu sold a vineyard to a vassal.



Terroir

Located at the heart of the Beaujolais crus, the Morgon appellation is the second largest after Brouilly. The soil, formed by the disintegration of friable crystalline rock -- mostly pyritic schist -- is rich in iron oxide with some manganese. It contains stones at different stages of erosion and varying proportions of clay. What is known as "roche pourrie" (rotten rock) or "morgon" is almost completely eroded schist and ancient blue-green volcanic rock.



Wine

Colour : Brilliant garnet in colour.

Nose : Fine oak and vanilla accompanied by floral and fruity notes.

Palate : Sensual attack, with a very velvety structure that reveals flavours of vanilla and red berries. Full on the finish with notes of toast and smoke.



Serving suggestions

May be enjoyed while young but stands to gain from ageing (2 to 8 years). It is this waiting time that gives the wine the opportunity to "Morgon".

Serve between 12 and 14°C with first courses, white meats and cold cuts, as well as with game and cheese

