



Morgon Douby AOC

The most gentle of our Morgons

Grape variety: Gamay Noir à Jus Blanc

Vineyard:

Two plots covering 1.30 hectares (3.2 acres) on the named vineyard or 'climat' of Douby, crossed through by the stream of the same name.

East, south east facing, 280 metres above sea level. Altered granite soil.

10 000 vines per hectare, traditional low goblet pruning.

Maximum production, 6000 bottles per vintage.

Vinification:

Manual harvest with strict sorting

Fermentation temperature 28-32° C (82-90°F)

10 to 12 day maceration

10 month vat maturing.

Tasting notes:

Deep ruby robe. On the nose are small red fruit aromas, including red currant, raspberry and strawberry. Rounded mouthfeel with silky tannins, gentle with lovely harmony.

Cellaring potential: 6 to 8 years.

Serve at between 16 and 18°C (60 and 65°F).

Food and wine pairings:

Goes well with flavourful terrines, roast suckling pig or a cep mushroom risotto.



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