



Morgon Les Charmes AOC

The fruit of a Beaujolais and the charm of a Burgundy

Grape variety: Gamay Noir à Jus Blanc

Vineyard:

"Les Charmes" an excellent recognised named vineyard or 'climat' in the Morgon appellation area

2.90 hectares (7.1 acres) shared between 3 plots.

Southeast facing. Average of 320 metres above sea level. Stony, old alluvium, soil.

10 000 vines per hectare, traditional low goblet pruning.

Vinification:

Manual harvest and whole bunch vinification.

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

10 to 12 day maceration

Punching down of the cap and rack and return to allow the terroir to express itself to the full

9 month vat maturing.

Tasting notes:

Crimson robe. Ripe stone fruit and kirsch aromas on the nose. Fleshy and powerful mouthfeel. Allow a few years for this wine to reach its peak.

Cellaring potential: 8 to 10 years.

Serve at 16 to 18°C (60 to 65°F).

Food and wine pairings:

Goes well with red meat in sauce, bean hotpot, small game or a platter of goat's cheeses.



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