



Morgon Vieilles Vignes AOC

Complexity and power from hundred-year-old vines

Grape variety: Gamay Noir à Jus Blanc

Vineyards:

A selection grapes from our oldest vines (from 70 to over 100 years old) in the famed named vineyard or 'climat' of "Les Charmes" in the Morgon appellation area, covering 0.35 hectares (0.86 of an acre).

East to southeast facing, 350 metres above sea level. Stony, old alluvium, soil.

10 000 vines per hectare, traditional low goblet pruning.

Maximum production, 2000 bottles per vintage.

Vinification:

Manual harvest of the small bunches, always healthy and at peak ripeness

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

12 to 15 day maceration

14 month maturing in oak barrels that have already held 5 to 6 wines.

Tasting notes:

Deep garnet robe.

Ripe stone fruit and kirsch aromas with a touch of spice and roasted bean.

A very powerful and long-lasting, thanks to the great tannic structure. Complex and harmonious.

Cellaring potential: 10 years.

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

Food and wine pairings:

Really highlights meat in sauce, game, matured cheeses and chocolate desserts.

Our suggestions: veal with grand veneur sauce, jugged boar, spiced vegetable biryani.



Monique et Bernard PASSOT – 210 Impasse du Colombier - Route de Fleurie - FR 69910 VILLIE-MORGON

Tél : 33-(0)4-74-69-10-77 Email : mbpassot@yahoo.fr Site : www.passotcollonge.fr
N° TVA : FR 818 193 788 11 ACCISE : FR 016 001E7574 SIRET : 819 378811 00015

