



Morgon AOC 'Les Charmes'



Certified organic wine, FR-BIO-01.



The vineyard:

Appellation: Morgon AOC
Size: 12 Hectares
Grape variety: Gamay Noir à Jus Blanc.

The soil:

Soil: Granitic
Organically farmed, with ploughing, no chemical fertilisers, weed killers or pesticides. Manual harvesting.

Wine making:

Grapes are de-stemmed then macerated for 15 days in rough concrete vats. Natural fermentation, without chemical yeast additives. Matured partly in vats, then in demi-muids, which have already been used for several wines, for 6 months.
ABV: 12.5°

Tasting notes:

Appearance: Superb, bright ruby red colour.
Bouquet: Sparkling with delicate floral notes (peony, rose) on fresh, invigorating fruit.
Taste: Crisp, refined tannins. The finish offers a great, fresh aromatic cleanness.

Serving temperature and food pairings:

Serve between 15°C and 16°C.

Serving suggestions: Roast pork or poultry, or even refined cheese. An excellent accompaniment for beef tartare, or steak with shallots.

When to drink:

Can be kept for 4 to 5 years

