# C H ÂT E A U GRANGE COCHARD

Château Grange Cochard is a wine estate of 9.5ha in the Morgon appellation. It is a family estate close to the terroir and respectful of the environment.

The great majority of our vines are over 40 years old although many have been growing for almost a century. They give us low yields of high quality small grapes bursting with structure, flavour and elegant tannins.

## PHILOSOPHY

Our philosophy is to allow the natural expression and characteristics of our *terroir*. We aim to make authentic wines that reflect all the strengths of the Morgon appellation while respecting our unique environment and our glorious mature vines. For this reason, we have recently begun the organic conversion process in the vineyard. It means that from 2023 the 9,5 ha of our vine-growing areas will be producing wines certified as organic.

So far, we have reintroduced many of the techniques and approaches used in former times which have fallen out of favour in recent years. We take advantage of newer technology which allows us to minimise the stress that the grapes and wine can suffer.





### WINES & WINEMAKING

Our wines are four distinct cuvées with different styles, hand-made with the same love and care. The grape for all of them is 100% Gamay Noir à Jus Blanc, the traditional variety of the region, and all four are exclusively appellation Morgon. We only use grapes grown from our own vineyard and everything is done by hand on the estate within a few hundred metres of the château.

Our healthy wine cellar allows us to work the most natural way possible so we rely on spontaneous fermentation by the indigenous yeasts to support the expression of the terroir.



2021



Grape: 100% Gamay Average age of the vineyard: 50 years Soil: Sandy and piedmont deposits Work in the vineyard: Traditional pruning of the vine stock in « gobelet ». All the work is made by hand (harvesting, pruning, disbudding, ploughing). Winemaking: Traditional semi-carbonic maceration in vat.

Description: A flattering Morgon, slightly spicy, with aromas of red fruits and black cherries. A fruity attack in the mouth. Really balanced and drinkable.

BIO: In progress

#### Château Grange Cochard MORGON CÔTE DU PY – 2021

Grape: 100% Gamay Average age of the vineyard: 50 years Soil: Granite and blue stones Work in the vineyard: Traditional pruning of the vine stock in « gobelet ». All the work is made by hand (harvesting, pruning, disbudding, ploughing). Winemaking: Traditional semi-carbonic maceration in vat.

Description: An expressive and crisp Morgon with aromas of black cherries, plums and black pepper. Soft tannins and good length. Lively and succulent, with remarkable acidity on the finish.

**BIO:** In progress

GRANGE COCHARD

> M O R G O N CÔTE DU PY 2021





#### Château Grange Cochard MORGON LE PLATEAU – 2021

Grape: 100% Gamay Average age of the vineyard: 70 years Soil: Sandy and piedmont deposits Work in the vineyard: Traditional pruning of the vine stock in « gobelet ». All the work is made by hand (harvesting, pruning, disbudding, ploughing). Wine making: Traditional semi-carbonic maceration in vat.

Description: A Morgon with comforting aromas of black fruits. White pepper, sweet and ripe spices on the palate. Good depth and length, with a lively, fruity finish.

BIO: In progress

#### Château Grange Cochard MORGON SAMANTHA – 2021

Grape: 100% Gamay Average age of the vineyard: 45 years Soil: Granite

Work in the vineyard: Traditional pruning of the vine stock in « gobelet ». All the work is made by hand (harvesting, pruning, disbudding, ploughing). Winemaking: Traditional semi-carbonic maceration in vat.

Description: A Morgon characterised by its freshness of acidic fruit with strawberry and balsamic aromas. Fruit compote and fresh burlat cherry on the palate. Intense length and a peppery finish.

BIO: In progress



## CONTACT DETAILS

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