

# MORGON - SAMANTHA 2021

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*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.*

GRAPE: 100% gamay

WINE: Still red

ALCOHOL: 13,5%

SURFACE AREA OF THE CUVÉE: 0,15 ha

PLANTING VINE DENSITY: 8 000 plants / ha

AVERAGE AGE OF THE VINEYARD: 45 years

YIELD: 40 hl / ha

SOIL: Granite

WORK IN THE VINEYARD: *Traditional pruning of the vine stock in gobelet. No staking of the grapevine. Pruning, disbudding, ploughing are made by hand. Grapes are also handpicked with great care. In little buckets of 18-20 kgs each.*

WINEMAKING: *Sorting out by hand on a vibrating table before vatting. No crushing of the bunches. Traditional semi-carbonic maceration in vat. 100% of the bunches remain entire.*

MATURING: *In concrete tanks for 10 months.*

FINING: No

RESIDUAL SUGAR: < 2 gr / l

LOW SULPHITES: < 50 mg/l

CLOSURE: Diam cork

BIO: In progress

