

MORGON - LE PLATEAU 2022

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.

GRAPE: 100% gamay

WINE: Still red

ALCOHOL: 13,5%

SURFACE AREA OF THE CUVÉE: 1 ha

PLANTING VINE DENSITY: 10 000 plants / ha

AVERAGE AGE OF THE VINEYARD: 70 years

YIELD: 45 hl / ha

SOIL: Sandy and piedmont deposits

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 before vatting. No crushing of the bunches. Traditional semi-carbonic maceration in vat. 100% of the bunches remain entire.

MATURING: In barrels for 10 months

FINING: NO

RESIDUAL SUGAR: < 2 gr / l

LOW SULPHITES: YES ≤ 40 mg/l

CLOSURE: Diam cork

BIO: In progress

