

MORGON - LES CHARMES 2022

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

GRAPE: 100% gamay

WINE: Still red

ALCOHOL: 13,5%

SURFACE AREA OF THE CUVÉE: 6 ha

PLANTING VINE DENSITY: 10 000 plants / ha

AVERAGE AGE OF THE VINEYARD: 50 years

YIELD: 47 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. 1/3 of the bunches remain entire and 1/2 are removed from the stalk.

MATURING: Maturing in concrete vat

FINING: NO

RESIDUAL SUGAR: < 2 gr / l

LOW SULPHITES: YES ≤ 40 mg/l

CLOSURE: Diam cork

BIO: In progress

