

MORGON - CÔTE DU PY 2022

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.

GRAPE: 100% gamay

WINE: Still red

ALCOHOL: 13,5%

SURFACE AREA OF THE CUVÉE: 1,4 ha

PLANTING VINE DENSITY: 10000 plants/ha

AVERAGE AGE OF THE VINE: 50 years

YIELD: 45 hl/ha

SOIL: Granite and blue stones

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. 30% of the bunches remain entire and 70% are removed from the stalk.

MATURING: 70% matured in casks and 30% in barrels that are between 2 and 5 years old.

LOW SULPHITES: ≤40 mg/l

CLOSURE: Diam cork

BIO: In progress

