

MORGON - SAMANTHA 2022

A Morgon characterized by fresh, tangy fruit with aromas of strawberry and balsamic notes. On the palate, flavors of fruit compote and fresh Burlat cherry unfold. It has an intense finish with a hint of pepper.

GRAPE: 100% gamay

WINE: Still red

ALCOHOL: 13,5%

SURFACE AREA OF THE CUVEE: 0,15 ha

PLANTING VINE DENSITY: 8000 plants/ha

YIELD: 40 hl/ha

SOIL: Orange and blue granite

WORK IN THE VINEYARD: *Traditional goblet pruning. No staking is performed. All vineyard work—including pruning, disbudding, and tilling—is done by hand. Grapes are carefully hand-harvested in small 18–20 kg crates.*

WINEMAKING: *Hand-sorted on a vibrating table prior to vatting. No crushing of the bunches. Traditional semi-carbonic maceration in vat. 100% whole clusters.*

MATURING: 100% in foudre for 10 months.

LOW SULPHITES: <50 mg/l

CLOSURE: Diam cork

ORGANIC: In progress

