



CHÂTEAU GRANGE COCHARD

— VILLIÉ-MORGON —

The majority of our vines are over 40 years old although many have been growing for over 100 years. They give us low yields of high quality small grapes bursting with structure, complexity, full flavor and elegant tannins.

PHILOSOPHY

Our philosophy is to allow the natural expression and characteristics of our *terroir*. We aim to make authentic wines that reflect all the strengths of the Morgon, Fleurie and Chiroubles appellations while respecting our unique environment and our glorious mature vines. For this reason, we have recently begun the organic conversion process in the vineyard. It means that from 2023 our vine-growing areas will be producing wines certified as organic.

So far, we have reintroduced many of the techniques and approaches used in former times which have fallen out of favour in recent years. We take advantage of newer technology which allows us to minimise the stress that the grapes and wine can suffer.



WINES & WINEMAKING

Our wines are four distinct cuvées with different styles, hand-made with the same love and care. The grape for all six of them is 100% Gamay Noir à Jus Blanc, the traditional variety of the region. We only use grapes grown from our own vineyard and everything is done by hand on the estate within a few hundred metres of the château.

Our healthy wine cellar allows us to work the most natural way possible so we rely on spontaneous fermentation by the indigenous yeasts to support the expression of the *terroir*.





CHÂTEAU GRANGE COCHARD MORGON – 2022

Grape: 100% Gamay

Soil: Red granite / silt fault

Work in the vineyard: *Traditional pruning of the vine stock in « gobelet ».*
All the work is made by hand (harvesting, pruning, disbudding, ploughing).

Winemaking: *Traditional semi-carbonic maceration in vat. 30% of the bunches remain entire and 70% are removed from the stalk.*

Maturing: *In concrete vats.*

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

BIO: *In progress*

CHÂTEAU GRANGE COCHARD MORGON CÔTE DU PY – 2022

Grape: 100% Gamay

Soil: Granite and blue stones

Work in the vineyard: *Traditional pruning of the vine stock in « gobelet ».*
All the work is made by hand (harvesting, pruning, disbudding, ploughing).

Winemaking: *Traditional semi-carbonic maceration in vat. 30% of the bunches remain entire and 70% are removed from the stalk.*

Maturing: *70% in casks and 30% in barrels that are between 2-5 years old.*

Description: *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.*

BIO: *In progress*





CHÂTEAU GRANGE COCHARD MORGON LE PLATEAU – 2022

Grape: 100% Gamay

Soil: Red granite

Work in the vineyard: *Traditional pruning of the vine stock in « gobelet ».*
All the work is made by hand (harvesting, pruning, disbudding, ploughing).

Winemaking: *Traditional semi-carbonic maceration in vat. 30% of the bunches remain entire and 70% are removed from the stalk.*

Maturing: *70% in casks and 30% in barrels that are between 2-5 years old.*

Description: *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.*

BIO: *In progress*

CHÂTEAU GRANGE COCHARD MORGON SAMANTHA – 2022

Grape: 100% Gamay

Soil: Orange and blue granite

Work in the vineyard: *Traditional pruning of the vine stock in « gobelet ».*
All the work is made by hand (harvesting, pruning, disbudding, ploughing).

Winemaking: *Traditional semi-carbonic maceration in vat.*
100% of the bunches remain entire.

Maturing: *100% in foudre for 10 months.*

Description: *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.*

BIO: *In progress*





CHÂTEAU GRANGE COCHARD FLEURIE – 2022

Grape: 100% Gamay

Soil: Blue granite

Work in the vineyard: *Traditional pruning of the vine stock in « gobelet ».
All the work is made by hand (harvesting, pruning, disbudding, ploughing).*

Winemaking: *Traditional semi-carbonic maceration in vat. 30% of the bunches remain entire and 70% are removed from the stalk.*

Maturing: *100% matured in casks that are between 2-5 years old for 8 months and rested in stainless steel for 2 months.*

BIO: *In progress*

CHÂTEAU GRANGE COCHARD CHIROUBLES – 2022

Grape: 100% Gamay

Soil: Blue granite

Work in the vineyard: *Traditional pruning of the vine stock in « gobelet ».
All the work is made by hand (harvesting, pruning, disbudding, ploughing).*

Winemaking: *Traditional semi-carbonic maceration in vat. 30% of the bunches remain entire and 70% are removed from the stalk.*

Maturing: *100% matured in casks that are between 2-5 years old for 8 months and rested in stainless steel for 2 months.*

BIO: *In progress*



CONTACT DETAILS

CONTACT:

Jean-Philippe Manchès

TELEPHONE:

+33 06 60 21 46 76

E-MAIL:

contact@lagrangecochard.com

WEBSITE:

www.lagrangecochard.com

ADDRESS:

Château Grange Cochard

1562 Voie Romaine

69910 Villié-Morgon, FRANCE