

Thibault
Ducroux



BEAUJOLAIS

EN ROUE LIBRE

GRAPE VARIETY : 100 % gamay noir à jus blanc

AGE OF THE VINEYARD : 40 years old.

SOIL : Clay-limestone

FARMING : Organic Agriculture standards

HARVEST : Exclusively manual

VINIFICATION : Carbonic maceration with whole bunches, alcoholic fermentation with native yeasts

AGING : On fine lees in concrete tanks for 8 months

Unfined, unfiltered wine, very lightly sulfited.

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THIBAUT DUCROUX
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contact@thibault-ducroux.com

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FLEURIE

GRAPE VARIETY : 100 % gamay noir à jus blanc

AGE OF THE VINEYARD : 60 years old.

SOIL : Pink granite

CLIMATE : Grille-Midi, Grand Pré

FARMING : Organic Agriculture standards

HARVEST : Exclusively manual

VINIFICATION : Carbonic maceration with whole bunches, alcoholic fermentation with native yeasts

AGING : On fine lees in concrete tanks for 8 months

Unfined, unfiltered wine, very lightly sulfited.

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MORGON

GRAPE VARIETY : 100 % gamay noir à jus blanc

AGE OF THE VINEYARD : 60 years old.

SOIL : Granitic scree

CLIMATE : Les Charmes, Corcelette

FARMING : Organic Agriculture standards

HARVEST : Exclusively manual

VINIFICATION : Carbonic maceration with whole bunches, alcoholic fermentation with native yeasts

AGING : On fine lees in concrete tanks for 8 months

Unfined, unfiltered wine, very lightly sulfited.



MORGON CORCELETTE

GRAPE VARIETY : 100 % gamay noir à jus blanc

AGE OF THE VINEYARD : 80 years old,
situated on a plot of one hectare, at 500 meters
above the sea.

SOIL : Granitic scree and schists

CLIMATE : Corcelette

FARMING : Organic Agriculture standards

HARVEST : Exclusively manual

VINIFICATION : Carbonic maceration with whole
bunches, alcoholic fermentation with native yeasts

AGING : 100% aging in old 225-liter barrels for 8
months

Unfined, unfiltered wine, very lightly sulfited.

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BEAUJOLAIS NOUVEAU 2024

GRAPE VARIETY : 100 % gamay noir à jus blanc

AGE OF THE VINEYARD : 40 years old.

SOIL : Clay-limestone

FARMING : Organic Agriculture standards

HARVEST : Exclusively manual

VINIFICATION : Carbonic maceration with whole bunches, alcoholic fermentation with native yeasts

Unfined, unfiltered wine, very lightly sulfited.

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