



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.