



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.