



MORGON “LES CHARMES”

Grape varietal: 100% Gamay

Vineyards: Morgon - Climat “Les Charmes” - France

Denomination: Appellation Morgon Contrôlée

Average age of the vines: 40 years

Soil: Pink schistous granite, eroded schist

Harvest period: September

Vinification: Manual harvest, whole berry fermentation, minimum 2 weeks of temperature-controlled maceration and fermentation. Concrete tank.

Alcohol content: 13% by vol.

Sugar: 2 grams per liter.

Color: Intense ruby-red with purple tints.

Aroma: Bouquet of red berry fruit, apricot, plum. Subtle peppery and spice note, kirsh.

Palate: Fresh, well-balanced, tasty, full with crushed strawberry flavours and silky tannins.

Food suggestions: Poultry, red meat, charcuterie, matured cheese...

Serving temperature: 17° C/ 63° F

Located at the heart of the Beaujolais Crus, the Morgon appellation is the second largest after Brouilly. Morgon appellation is divided in 6 “climats”: Douby, Les Charmes, Grands Cras, Micoud, le Py et Corcelette.