



MORGON LES CHARMES

CUVÉE NOBLE TRADITION

TERROIR & VINEYARD INFORMATION

- Grapes : 100 % gamay.
- Local soil : Porous, decomposed granite with veins of manganese shale. The hillside parcels are exposed to the south, at an average altitude of 320 meters (1050 feet).
- Surface area : 8 hectares (18 acres) of vines aged 50 years and more with a very high density of 9000 vines / ha. Traditional goblet pruning method.
- Yield : 48 hL / hectare, equivalent to 6 400 bouteilles per hectare
- Harvest : Manual harvest in septembre, at full maturity, by a team of 20-25 people. Maturation and hygiene are strictly controlled before and during harvest.

WINEMAKING & MATURING :

- Wine-making : Semi-carbonic maceration in whole bunch of grapes (berries + stalks) with strictly controlled temperatures to preserve fruity flavours. Long fermentation (15 to 20 days) with pumping over and punching to ensure perfect colour and refined tannins. No thermovinification to ensure excellent aging potential.
- Maturing : 8 to 10 months in French oak barrels from 1 to 8 years old.
- Bottling : Estate bottled by the proprietors.

TASTING

- Tasting : Splendid ruby colour. Fine tannins. Long on the palate with an exquisite finish. The secondary aromas develop after 12 to 16 months. The red fruits (raspberry, black current, cherry), characteristic of the Morgon appellation, are much in evidence. Ripe fruits, cocoa, wood smoke and spices will come with further ageing.
- Ageing potential : 8 to 15 years or more, depending on the storage conditions.
- Serving suggestions : Best at 17°C . An excellent accompaniment to red meat, venison, game birds, spicy dishes and matured cheeses.

ENVIRONMENTAL CERTIFICATION :

- Terra Vitis : The label for a thoughtful and environmentally conscious management.



Domaine Gérard BRISSON

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