

Domaine  
GÉRARD BRISSON



*L'excellence du Cru Morgon*

MORGON LES CHARMES

CUVÉE VIEILLES VIGNES

#### 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 : 1.5 hectares (3.4 acres) of vines aged 70 years and more with a very high density of 9000 vines / ha. Traditional goblet pruning method.

Yield : 40 hL / hectare, equivalent to 5 300 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 : In large oak barrels between 12 and 18 months. Storage in inert tank at the end of aging, prior to bottling.

Bottling : Estate bottled by the proprietors.

#### TASTING

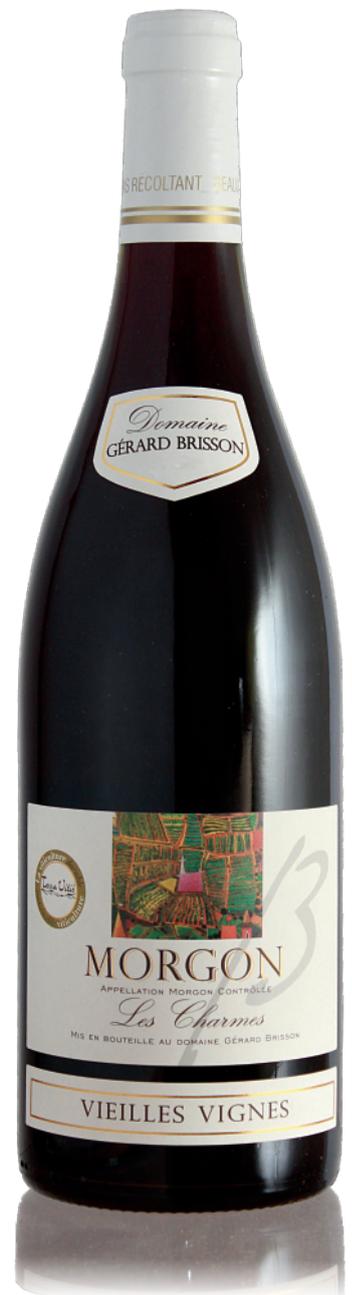
Tasting : Beautiful ruby colour. Rich in tannins, long on the palate. The red fruits (raspberry, blackcurrant, cherry), characteristic of Morgon appellation, are very evident. Development of secondary aromas after 12 to 16 months.

Ageing potential : 8 to 10 years or more, depending on the storage conditions.

Serving suggestions : Best at 16°C with casseroles, stew, roast beef or veal, vegetables sautés, goat cheeses and Roquefort.

#### ENVIRONMENTAL CERTIFICATION :

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



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