



## MORGON “LES CHARMES”

Located at the heart of the Beaujolais Crus, the Morgon appellation is the second largest after Brouilly.

**Grape varietal:** 100% Gamay

**Vineyards:** Morgon - Climat “Les Charmes”

**Denomination:** Appellation Beaujolais 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.

### WINE FACTS

**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