Domaine Guillot - Gonin

TECHNICAL SHEET

Morgon

La Benoite

Appellation Morgon Contrôlée · Cru du Beaujolais · Oak-aged red wine



ALCOHOL	SERVE AT	CELLARING
13% vol.	16 °C	10 years

The wine

GRAPE VARIETY	Gamay
SOIL	Weathered granite and schist
LOCATION	West of the Morgon cru, south of the Roman road leading to the hamlet of Saint-Joseph
ORIGIN	A single plot in the Les Charmes climat
HARVEST	By hand
VINIFICATION	Grapes macerated in vat
AGEING	12 months in oak barrels

Tasting notes

Colour Matt red with a slight brick-red tinge.

Nose Aromas of kirsch.

Palate Smooth, with a silky finish.

Food pairing

Delicious with all poultry and meats in sauce, and a match for every kind of cheese.

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