Domaine Guillot - Gonin

TECHNICAL SHEET

Morgon

Les Charmes N°1

Appellation Morgon Contrôlée · Beaujolais Cru · Red wine

NO ADDED SULPHITES



ALCOHOL	SERVING	CELLARING
13% vol.	16 °C	10 years

The wine

GRAPE VARIETY	Gamay
SOIL	Granite and weathered schist
LOCATION	West of the Morgon cru, on either side of the Roman road leading to the hamlet of Saint-Joseph
ORIGIN	Two plots in the Les Charmes climat (single vineyard)
HARVEST	By hand
WINEMAKING	Grapes macerated in tank, with no added sulphites
MATURATION	9 months in tank

Tasting notes

Colour Deep garnet.

Nose All finesse, with mingled aromas of red and black fruit.

Palate Powerful yet well balanced, leading to a silky finish.

Food pairing

All kinds of poultry, meat dishes in sauce and cheeses (goat's cheese, Brie…).

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