Domaine Guillot - Gonin

TECHNICAL SHEET

Morgon

Les Charmes

Appellation Morgon Contrôlée · Cru du Beaujolais · 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, on either side of the Roman road leading to the hamlet of Saint-Joseph
ORIGIN	Two plots in the Les Charmes climat
HARVEST	By hand
VINIFICATION	Grapes macerated in vat
AGEING	9 months in vat

Tasting notes

Colour Deep garnet.

Nose Elegant, with mingled aromas of red and black fruit.

Palate Powerful yet well balanced, with a silky finish.

Food pairing

Delicious with all poultry, meats in sauce and cheeses (goat's cheese, Brie…).

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