Domaine Guillot - Gonin

TECHNICAL SHEET

Morgon

Les Grands Cras

Appellation Morgon Contrôlée · Cru du Beaujolais · Red wine



ALCOHOL	SERVE AT	CELLARING
13% vol.	16 °C	12 years

The wine

GRAPE VARIETY	Gamay
SOIL	Weathered granite and schist
LOCATION	South of the Morgon cru, below the hamlet of Morgon
ORIGIN	Four plots of very old vines in the Les Grands Cras climat, goblet-pruned (gobelet)
HARVEST	By hand
VINIFICATION	Grapes macerated in vat
AGEING	15 months in vat

Tasting notes

Colour A beautiful purple.

Nose Aromas of violet and red fruit.

Palate Firm, fleshy and generous: typical of the Morgon cru.

Food pairing

Roast game, poultry and red meats. With age, it pairs very well with soft cheeses (Époisses, Brillat-Savarin…).

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