

Morgon

Cuvée Grands Cras



AOP : Appellation Morgon Protégée

Surface area: 25 hectares - 130 000 bottles/year

Grape variety - average vine age: Gamay Noir à Jus Blanc - 55 years old

Planting density: 10 000 vines/ha

Average yield: 52 hl/ha - 0,7 l/vine

Aspect and soil: South southeast - alluvial

Harvest: manual

Pressing: pneumatic

Maturing: : in temperature controlled vats

This protected designation of origin appellation spreads over 1100 hectares (2719 acres) giving an average annual yield of 55 000 Hl of wine. It is said to boast the fruit of a Beaujolais and the charm of a Burgundy.

This cuvée sees the day on the Morgon terroir of “Le Grand Cras”. The deep soil, made up of granitic alluvium allows the Gamay grape to mature its tannins while retaining the fruitiness that is contributed by granite. Well-built and delectable, it ages well and is enjoyable with both white and red meat.

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