

MORGON

Terre d'Origine



The second largest cru in cultivated hectares, it is located in a single municipality, that of Villié Morgon. This is where the first wine press was invented by Felix Marmonier in 1874!

A wine to keep, Morgon is a fleshy, robust and powerful wine.

Cultivated area: 1,079ha

Recognized AOP in 1936



Intense and persistent red color.

Great aromatic intensity with notes of black cherry and candied red fruits like gamays with good maturity know how to express them.

Full and rich, warm, backed by melted and silky tannins, creamy texture offering a long and balanced palate



Grapes picked at full maturity
Harvested by hand exclusively

Granite schist terroir

Manual pruning known as in a cup
Grape variety 100% black Gamay with white juice



Traditional braised beef cheek confit
Roast leg of venison and its traditional gratin dauphinois
Andouillette gratin accompanied by its fondue of new leeks
Duck larded with new vegetables



Served between 15 et 17°C

Potential aging between 4 and 5 years in the cellar

