



DOMAINE DES NUGUES

MORGON



COLOR : Red
GRAPPE VARIETY : 100 % Gamay
ALCOHOL : 13 % by Vol

TERROIR

TYPE OF SOIL : Sandy-clay and schist
EXPOSITION : South-east
AGE OF THE VINEYARD : 35 years old
YIELD : 50 hectoliters / ha
DENSITY : 10 000 vines per hectare
VINEYARD DRIVING METHOD : HVE

VINIFICATION

HAND PICKING : 100 %
VINIFICATION : Semi-carbonic fermentation called « Beaujolaise » with temperature regulation, first filling before malolactic fermentation
VATING : 10 to 14 days
ELEVAGE : 70% of the juices in the tank for 12 months and 30% of the juices in the presses are grown in 3-year-old drums and then bottled.

PRESENTATION

TASTING : Deep ruby colour, aromas of candied fruit and spices with a beautiful length
PRODUCTION : 6 000 bottles
TEMPERATURE OF SERVICE : 15 °
FOOD MATCH : Red meat, Meat in sauce, cheese, ...
STORAGE FOR : 4 to 5 years in a proper cellar



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