



DOMAINE DES NUGUES

MORGON



COLOR: Red
GRAPPE VARIETY: 100 % Gamay
ALCOHOL: 13.5 % 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 color, 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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