



DOMAINE DES NUGUES

MORGON



COLOR: Red

GRAPPE VARIETY: 100 % Gamay

ALCOHOL: 13.5 % by Vol

### TERROIR

TYPE OF SOIL: Sandy-clay and schist

EXPOSTION: 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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