

# MORGON

## *LA CROIX*

### 2024

The Morgon appellation is one of the largest in Beaujolais. Coming from a particular terroir made up of rocks and schists, it seduces by its plenitude in the mouth. Often compared to its northern neighbours, the Morgon can look like Burgundy thanks to its robust and generous structure and its aging potential increased to several years.

#### COMPOSITION - PRODUCTION

**TERROIR :** Very old shale and eruptive rocks

**GRAPE VARIETY :** 100% Gamay with white juice

**VINIFICATION :** Manual harvest – Vatting in whole bunches – carbonic maceration: +/- 10 days – temperature control at 27/28°. Bottling February/March.

#### TASTING

With a beautiful aromatic palette with floral notes dominated by peony, black fruits and liquorice, this Morgon asserts itself in the mouth by its imposing volume supported by powerful and persistent tannins.

**APPEARANCE :** Purple with garnet shades.

**NOSE :** Rich and deep on a bouquet of aromas combining fruits, flowers and spices.

**MOUTH :** Structured and complex, it loses nothing of its roundness thanks to quality tannins bringing power and length.

#### SERVICE

**FOOD & WINE PAIRINGS :** Small game with feathers.

**SERVING TEMPERATURE :** 15°-16°

**AGING POTENTIAL :** 5 – 7 years

