



Gilles Copéret

MORGON

GRAPE VARIETY

100% Gamay Noir à Jus Blanc

COLOUR

Red

TERROIR

Limestone-clay soil

AVERAGE VINE AGE

60 years old



TENDING

Goblet pruning, integrated, eco-friendly tending techniques for many years, **Terra Vitis** certified since the 2018 vintage; the prunings are minced then left in the vineyard to return the nutrients to the soil.



VINIFICATION

Hand picking only. 17-day semi-carbonic whole bunch maceration with temperature control. 6 to 10-month concrete vat maturing before bottling.



TASTING

EYE : deep garnet hue

NOSE : ripe stone-fruit aromas, including cherry

PALATE : well-built; this wine is rich, powerful and fleshy



SERVING

SERVING TEMPERATURE : 15°C/59°F

CELLARING : 7 to 10 years

PAIRINGS : with red meat and cheeses