

MORGON

« Château Gaillard »

An ample and generous wine



Domaine de Gry-Sablon

🍇 Secrets of the Cuvée

These vines, at the named site of 'Château Gaillard', have been tended by Christine's family for over 120 years.

The robe of this Morgon is intense carmine in colour. The nose opens out onto aromas of beautifully ripe black fruit, with the same aromas coming through on the palate as flavours that combine with round and elegant tannins.

Cuvée Château Gaillard combines the strength of Morgon with the finesse of the Gamay grape to bring you a wine that is both heady and round.



★ Dishes

Duck breast skewers, roast quail, wild duck with baby onions, pheasant, marinated beef filet, steak with shallots, rib steak with wine sauce, beef tenderloin, thick cut Charolais steak with chanterelle mushrooms, pierrade, osso bucco, cheese platter.

🗨 Serving

Serving temperature	15 °C
Optimal tasting	between 1 and 8 years
Winemaker's suggestion	- between 1 and 4 years for its generous, fruity side. - between 4 and 8 years for full maturity.between 10 and
Cellaring temperature	between 10 and 14°C

Fact sheet

Appellation history

Though it covers 1100 hectares today, Cru Morgon only had a few vines in 1697, even though it had all the necessary attributes for a powerful and prosperous vineyard; the right soil, slopes and a perfect match between the Gamay grape and the terroir. AOC Morgon was officialised on 11th September 1936.

The Vines

Grape variety: Gamay Noir à Jus Blanc.
The estate's first Morgon harvest : 2005.
The terroir of this plot at Château Gaillard was fashioned by the breakdown of crumbly crystalline iron oxide rich rock.
The vines are trained using goblet pruning and are planted at high density (8 500 vines / ha).
Integrated vinegrowing techniques used.
Average plot age: 55 years old.

Vinification

The hand-picked grapes are given the best of traditional Beaujolais vinification using 60% whole bunches and 40% de-stalked grapes.
Maceration lasts 8 to 15 days.
Pumping over and punching down at the end of maceration.
Temperature regulation of our stainless steel vats means that we can generally vinify without the use of sulfite.
The wine is matured on fine lees for 5 to 6 months in stainless steel vats.
After natural cold stabilisation, bottling is carried out on the estate.

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