

MORGON

« Cuvée Tradition »

An intense and elegant wine



Domaine de Gry-Sablon

🍇 Secrets of the Cuvée

After spending 7 years studying oenology in Burgundy (Beaune and Dijon), Dominique got bitten by the great cellaring wine bug. He has matured this cuvée following pure Burgundian tradition (or 1950s Beaujolais, when a Morgon rubbed shoulders with a Burgundy Cru pricewise).

This cuvée dons a dark crimson robe and boasts complex aromas, where notes of oak, vanilla and spice intermingle. The palate is long-lasting and well-built with sturdy tannins. A thoroughbred wine with personality.



★ 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

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|------------------------|---|
| Serving temperature | 16 °C |
| Optimal tasting | 2 to 12 years or more, depending on the vintage |
| Cellaring potential | 10 to 15 years |
| Winemaker's suggestion | - between 2 and 4 years for its powerful and intense side - between 4 and 12 years for full maturity |
| 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: 57 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.
Matured on fine lees for 10 to 11 months in oak barrels.
The barrels are purchased after having held one wine on one of the most prestigious Burgundian estates.
After natural cold stabilisation, bottling is carried out on the estate.

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