

Grape varieties

100% Gamay

Origin

France, Beaujolais, Villié-Morgon

Soil

clay-granite and slate

Vinification

vintage manual, without destemming, cold carbonic maceration
(4a 7°C), alcoholic fermentation with native yeasts for 3-4
weeks, sulfur added

Ageing

4 to 5 months in stainless steel tanks

Characteristics

Red, Natural, Still, Fruity and juicy

Properties

Alcohol: 13 %, Residual sugar: <2 g/l

Also appears in:

Price: 20 - 50€



FOILLARD MORGON CLASSIQUE

JEAN FOILLARD, Villié-Morgon

2024 26003 75 CL

NATURAL