

Grape varieties

100% Gamay

Origin

France, Beaujolais, Villié-Morgon

Soil

clay-granite with flint

Vinification

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

Ageing

6 to 9 months in used oak barrels

Characteristics

Red, Natural, Still, Fine and elegant

Properties

Alcohol: 12,8 %, SO2: 24, Residual sugar: <0,2 g/l

Also appears in:

Price: 20 - 50€



FOILLARD MORGON CÔTE DU PY

JEAN FOILLARD, Villié-Morgon

2024 26001 75 CL

NATURAL