COME AND SEE US:

Santa Anna 101 D,
08290 Cerdanyola

CONTACT US:

Phone (+34) 932 65 10 96
web@cuvee3000.com

VISIT OUR WEBSITE:

https://cuvee3000.com/en

FOILLARD MORGON CÔTE DU PY

JEAN FOILLARD, Villié-Morgon

2024 26001 75 CL
2024 26001 MAGNUM

NATURAL

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€

