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FOILLARD MORGON 3.14

JEAN FOILLARD, Villié-Morgon

2018 26004 75 CL

NATURAL

Grape varieties

100% Gamay

Origin

France, Beaujolais, Villié-Morgon

Soil

decomposed granite slate

Vinification

hand harvested without destemming, cold carbonic maceration (4 to 7 °C), alcoholic fermentation with indigenous yeasts for 3-4 weeks, no sulfur added.

Ageing

6 to 9 months in used oak barrels

Characteristics

Red, Natural, Still, Fine and elegant

Properties

Alcohol: 12,5 %, Residual sugar: <2 g/l

