

**Grape varieties**

100% Gamay

**Origin**

France, Beaujolais, Villié-Morgon

**Soil**

granitic sands

**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: 13,5 %, SO2: <20, Residual sugar: <2 g/l

**Also appears in:**

Price: 20 - 50€



## FOILLARD MORGON CORCELETTE

JEAN FOILLARD, Villié-Morgon

2023 26006 75 CL

2022 26006 75 CL

**NATURAL**