



# Terre d'Origine



## Appellation

The second largest cru in cultivated hectares, it is located in a single municipality, that of Villié Morgon. This is where the first wine press was invented by Felix Marmonier in 1874! A wine to keep, Morgon is a fleshy, robust and powerful wine. Cultivated area: 1,079ha Recognized AOP in 1936 Cultivation area : 1 079 ha.



## Origin

Mature grapes picked at full maturity Harvested by hand exclusively

Granite schist terroir Manual pruning known as in a cup Grape variety 100% black Gamay with white juice



## Vintages & Tasting

Intense and persistent red color.

Great aromatic intensity with notes of black cherry and candied red fruits like gamays with good maturity know how to express them. Full and rich, warm, backed by melted and silky tannins, creamy texture offering a long and balanced palate



## Food & Wine Pairings

Traditional braised beef cheek confit

Roast leg of venison and its traditional gratin dauphinois

Andouillette gratin accompanied by its fondue of new leeks

Duck larded with new vegetables



## Aging & Serving

Served between 15 et 17°C

Potential aging between 4 and 5 years in the cellar