

JEAN-MARC BURGAUD

MORGON 'GRANDS CRAS'

Morgon

WINEMAKER: Jean-Marc Burgaud

APPELLATION: Morgon

LIEU-DIT: Grands Cras

VARIETIES: Gamay

SOIL: Alluvial soil at an altitude of 250 meters

ABOUT THE WINE: The ample wine, dark ruby cherry-scented, with soft tannins comes from an alluvial soil called "les grands cras" south of the cru Morgon, an altitude of 250 meters. It is refined in bottles in the spring.

VINEYARD'S AGE: 65 years

VINIFICATION: maceration of the whole grapes for 10 days

Bottling in March

VINIFICATION IS TRADITIONAL: The maceration of whole grapes in vats (both stainless steel and concrete vats are employed at the estate) is of varying duration depending on the vintage and the appellation, without heat treatment, without the use of specific yeasts, in order to obtain typical and terroir wines.

The wines are raised in vats (stainless steel or concrete) or casks (Reserve, Javenniers, James cuvees) according to their characters and their origin for several months depending on the vintage and the appellation.

They are lightly filtered (or not according to the cuvées), before bottling that takes place from April to August, depending on the vintage, appellation, and cuvee.

