

JEAN-MARC BURGAUD

MORGON 'LES CHARMES'

Morgon

WINEMAKER: Jean-Marc Burgaud

APPELLATION: Morgon

LIEU-DIT: Les Charmes

VARIETIES: Gamay

SOIL: Granite area

ABOUT THE WINE: This full bodied wine, with a deep ruby color and a red fruit flavor, comes from a granite area called "Les Charmes" in the west part of the cru Morgon. It will improve in the bottle springtime onwards.

VINEYARD'S AGE: 83 years

VINIFICATION: Maceration of the whole grapes for 9 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.

