

Elephant on a tightrope™

FRENCH WINES FOR TODAY



Morgon AOC 2003

From a domain in the same family for four generations, the wine is made from vines an average of 70 years old. This domain discontinued use of chemical weed killers 19 years ago, and is in transition towards organic certification. Although strong, this wine has a femininity about it that rings true to the local saying about Morgon wines, they have "the fruit of a Beaujolais and the charm of a Burgundy."



Region :	Beaujolais
Surface :	4,5 hectares, southern exposure
Soil :	Granite and clay soil
Grape variety :	100% Gamay from 70 year old vines
Vintage :	2003
Degree :	Alc. 12.5 % by volume
Pruning :	Gobelet
Winemaking process :	Manual harvest, natural fermentation, pressed in small quantities
Aging :	Oak-aged
Volume :	

Tasting

Color :	A deep ruby red
Bouquet :	Robust, berry aromas
Palate :	Tannic and well-structured with intense full red fruit flavors

Food pairing : Serve with meats in sauces, game or cheese plates.

Serve at a temperature of 16°C (60°F).

Can be enjoyed young or kept for up to 10 years.



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