



TECHNICAL DATA

Alcohol
12.5%

Blend
100% Gamay

FOOD PAIRINGS

— **Foods** —
Steaks
Coq au Morgon
Ripened Cheeses

— **Serving Temperature** —
Serve at 57°F

**GEORGES
DUBŒUF**

BELLES GRIVES

MORGON

PROFILE

APPELLATION
DATE AOC STATUS
SINGLE VARIETAL
VINEYARD ALTITUDE
SOIL

A.O.C. MORGON
1936
Gamay
721-1049 feet
Shale and clay

BACKGROUND AND CHARACTER

The first recorded mention of this area dates back to 947 confirming that the village was on an ancient Roman road.

Morgon "Belles Grives" is a blend of the best vintages produced on soils of choice such as Morgon Cru Grand Cras, Les Charmes, Corcelette the Micoud, Douby, Bellevue...

WINE MAKING

TEMPERATURE OF FERMENTATION — 82°F to 89°F
MALOLACTIC FERMENTATION — 100%
DURATION OF MACERATION — 9 to 12 Days
TANK AGEING — No

TASTING NOTES

This Morgon is very smooth, with intoxicating scents of cassis, plum, violet and rose. The palate is filled with sweet revealing waves of red fruits. This wine is subtle and hints at a beautiful extended maturity.



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