



**GEORGES  
DUBŒUF**

# DOMAINE DES VERSAUDS

MORGON

## PROFILE

APPELLATION	<b>A.O.C. MORGON</b>
DATE AOC STATUS	<b>1736</b>
SINGLE VARIETAL	<b>Gamay</b>
VINEYARD ALTITUDE	<b>853 feet</b>
SURFACE AREA	<b>37 acres</b>
SOIL	<b>Schist/Shale</b>

## BACKGROUND AND CHARACTER

In 1736, Etienne Sornay, an ancestor of the Marmonnier family, current owners of Domaine des Versauds, carved his initials into a chimney on the estate, marking the age of the property.

The current owners of the property come from a very well-known and well respected family in the wine business. In 1835, it was a Marmonnier who created the press that bears his name, otherwise known as the American press. At that time, this press was a favorite of Lafayette.

Two winemakers divide the work at this vineyard in one of the best areas of the Morgon region.

## WINE MAKING

TEMPERATURE OF FERMENTATION — 77°F to 86°F  
 MALOLACTIC FERMENTATION — 100%  
 LENGTH OF MACERATION — 5 to 7 days  
 TANK AGEING — No

## TASTING NOTES

This wine offers a range of bouquets and flavors typical of this appellation, consisting of cherry brandy, as well as sherry.

## TECHNICAL DATA

**Total Acidity**  
3.35

**pH**  
3.55

**Alcohol**  
12.7%

**Residual Sugar**  
1.3 g/L

**Blend**  
100% Gamay

## FOOD PAIRINGS

— **Foods** —  
Charcuterie

Sausages and Roast Poultry

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



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