



In conversion to organic farming

OLIVIER GIROUX

MORGON CHEMIN DES CROIX

The "Chemin des Croix" cuvée originates from a historic parcel in Morgon, located at Château Gaillard. A superb wine, fine and indulgent with a fresh, dynamic, and silky mouthfeel. Expressions of red fruits, along with notes of spices and underbrush, characterize this pure pleasure wine.

TYPE : Rouge

APPELLATION: Chemin des Croix

NAME OF THE CUVÉE: Morgon

GRAPES: Gamay

FARMING: Conversion Bio

SURFACE AREA: 0,50ha

ALTITUDE: 250m

AGE OF THE VINES: 75 years

NUMBER OF BOTTLES PRODUCED: 2000

TERROIR AND EXPOSURE : Facing full south, it is planted on shallow granite typical of Beaujolais.

VINIFICATION AND AGING : Manual harvesting, semi-carbonic maceration, cold pre-maceration, followed by pressing and aging in 500-liter barrels aged 2 to 8 years for 12 months. Controlled sulfiting.

TASTING : A seductive and elegant Gamay with red fruit and great aromatic purity. The palate is deep and spicy, supported by fine tannins, with a finish that is undeniably lively.

FOOD AND WINE PAIRINGS : It pairs wonderfully with your terrines, leg of lamb, game birds (pheasant, wild duck), cheeses, for example.

Alcohol abuse is dangerous for your health, consume in moderation.

Women who are pregnant should not consume alcohol. It is forbidden to sell alcohol to minor under 18 year of age.

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