

CULTIVATING

Elegance

— by Olivier PEZENNEAU

Morgon

Named-area: Corcelette



TASTING NOTES

Robe: intense ruby.

Nose: black cherry, rose and peony aromas

Palate: a fresh and ripe wine with a firm mouthfeel and perfectly coated tannins

Food and wine pairings: boeuf bourguignon, roast rack of veal or free range guinea fowl

Cellaring potential: between 6 and 10 years

Serving temperature: between 14 and 16°C / 57 and 61°F

IDENTIFICATION

Appellation : AOP Morgon

Commune : Villié-Morgon

Grape variety: 100% Gamay

VIGNOBLE

Surface area: 0.50 ha / 1.23 acres

Pruning style: Goblet

Planting density: 10 000 vines / ha

Yield: 50 hl / ha

Vine age: 50 years old

Soil: decomposed granitic schist.

Aspect: southwest facing

Altitude: XXX metres above sea-level

Topography: 5% slope

VINIFICATION

Picking: by hand

Sorting: in the vineyard and on arrival at the chai on a vibrating table

De-stemming: 80%

Maceration: 13 to 17 days. The cap is gridded down and temperatures are maintained at below 28°C / 82.5°F

Pressing: low-pressure pneumatic

Malo-lactic fermentation: 100%

MATURING

Vessel: 60% in concrete vats and 40% in barrels that have already held 4 to 6 wines

Length: 18 months

Bottling: on the estate

Minimum sulphites



Olivier Pézenneau winemaker
1350 Route de Morgon
69640 LACENAS
FRANCE

Olivier's mobile: 33 (0)6 14 19 02 65
Géraldine's mobile: 33 (0)6 75 75 43 34
Email: vins@olivier-pezenneau.com
Website: olivier-pezenneau.com