

Julien Sunier

ARTISAN VIGNERON

Grape variety

Gamay black with white juice

Terroirs, Climat

Vermont 0.4, Py 0.4, Aux perrets 0.25,
Croix de chèvre 0.43, oeillat 0.4

Total Surface

1.88 hectares

Average age of vines

60 years old

Altitude

Between 280 and 420 m

Exposure

South, South Est

Type of soil

Sables granitiques roses.



MORGON



WINEMAKING

Gravity tanked, indigenous yeasts, without SO2, Carbonic maceration (whole grapes fermented in anaerobic) for 10 days and then semi-carbonic for 10 days, manual raking, old-fashioned pressing with vertical press

AGING

100% 228 liters oak barrels (about 10 wines old) for nine to eleven months. Bottled unfiltered with a low addition of sulphits.

CHARACTER

Our generous and fleshy Morgon offers notes of black cherries and spices; the pallet is ample possessing beautiful silky tannins.

«Long as a day without Morgon».

Pour prolonger encore le plaisir, une garde de quelques années sera la bienvenue.

A conserver à une température inférieure à 14°C

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