



DOUDET - NAUDIN  
— EN BOURGOGNE DEPUIS 1849 —

## MORGON

### GRAPE VARIETY

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Gamay

### CONTROLLED APPELLATION

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Extended on 1079 hectares and located on only one commune (Villié-Morgon) this "name" is different compared to some others Crus of the Beaujolais. It is a wine able to age by nature, spread out over the 5 climates of its appellation. The gamay generates generous and fruity wines.

### LOCAL SOIL

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Grounds resulting from the schist disintegration with basic prevalence (manganese and iron oxide) which gives this style suitable for name (In French one says wine that it "morgonne").

### WINE-MAKING

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Traditional. Manual Harvest-picking and maceration in thermo-controlled tanks during 10 days. After a pneumatic press, maturation in stainless vats for 10 months.

### CHARACTER AND STYLE

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Typical with a constant colour almost hiding a nose fine, discrete but concentrated (black cherry, morello sherry, violet) it is a generous and vinous wine, which reveals once poured in glass

The mouth is immediately greedy and reveals notes of red wild fruits (wild strawberry and blackberry) and some kirsch. The unit is silky on the palate. Concentration and pleasure stay on very light notes of liquorice and prune at the end of the mouth. Balanced and generous, two or three years of guard will not waste the pleasure...

### AGEING AND SERVICE

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To drink young or to keep 5-6 years. Temperature of service: 12-13°C

It accompanies with success the pork-butcheries and the good red meats (duck, lamb, and good meat cooked a long time like in the past too....) the « coq au vin » or the dishes cooked in wine sauces are recommended after a few years. However a very simple good cheese like a « Camembert » cheese will be a good guaranteed moment!

