



JEAN-MICHEL DUPRÉ

# MORGON

## Chai d'oeuvre



Alluvions de roches anciennes, 220 mètres d'altitude, exposition Sud/Sud-Est

Alluvial deposits of ancient rock, 220 metres above sea level, south/south-east facing



100% Gamay  
Vendanges manuelles

100% Gamay  
Hand-picked grapes



Mondage, palissage, labour et céréales inter-rangs  
Macération pendant 10 jours puis élevage de 9 mois en cuve

Destemming, crushing, ploughing and inter-row cropping  
Maceration for 10 days followed by 9 months' ageing in vats



Canard (sous toutes ses formes), gibier, fromages de caractère

Duck (in all its forms), game, strong-flavoured cheeses



Degrés alcool : 12.50%  
A déguster entre 13° et 15°

Alcohol content : 12,5%  
To be enjoyed between 13° and 15°



Potentiel de garde jusqu'à 10 ans  
Storage potential up to 10 years

