

DOMAINES PIRON

— Une histoire en Beaujolais —

OUR WAY :

*Only one « cépage », the black Gamay,
Soils among the most typical in Beaujolais,
Growing with a deep respect of nature and “biodiversité”
Grapes picked by hand*

Wines of character with a strong personality, with always “finesse” and “elegance”

MORGON LA CHANAISE



MORGON APPELLATION – At a glance

Morgon cru is produced in the north of Beaujolais (south Burgundy).
With a south east exposition, the granitic soil, more or less desagregated into a rotten rock, with schists, is rich in iron oxydise.

OUR VINEYARDS

Verage age of the vines : More than 50 yo
Grape : 100% Gamay noir Sustainable agriculture
Surface farmed in Morgon : 25 ha Alcohol : 13%/vol.

VINIFICATION

Harvested by hand to keep bouquet and aromas of Gamay.
A 15 days fermentation in traditional burgundy way, with “pigeages” ensure tannins for structure and ageing. Very few but a little “Foudre” ageing (big old oak barrels).

TASTING, AND FOOD AND WINE PAIRING

A ruby dress with an intense and gourmet nose of cherry-raspberry and thyme-bay. It is a fresh wide mouth of red vines. A mineral note and a long finish.
Morgon is a wine of character, and fruit, full of complexity and in the same time, very easy and fresh for drinking with most of the foods all over the world.
It matches quite well with white meats as veal, chicken and also beef and cheeses.

CONSERVATION

Our Morgon La Chanaise can age well for more than 15 years if the cellaring is well done. But if you prefer, like most of the people, the wine to reveal classic fruity flavors, it is better to taste it in the first 3 to 5 years, when you'll also find complexity due to the terroir.

DOMAINES PIRON, PRES DE 90 HA EN A.O.C. MORGON, BROUILLY, CHENAS, MOULIN A VENT, FLEURIE, CHIROUBLES, REGNIE, BEAUJOLAIS VILLAGES ET BEAUJOLAIS

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