

THIBAUT DUCROUX – MORGON

Beaujolais



APPELLATION: Morgon

BLEND: Gamay

WINEMAKER: Thibault Ducroux

VINEYARD: _____

Grapes come from two lieu-dit in Morgon. South-east facing Corcelette is at the top of a granite hill across from the winery with pink sandy granite soils with some schist. Les Charmes is also south-east facing with decomposed sandy granite soils. The average age of the gobelet trained vines is 50 years old. The climate is semi-continental, and the vineyards are around 350 metres above sea level.

VITICULTURE: _____

Undergoing conversion for organic certification.

WINEMAKING: _____

The grapes are hand-harvested and then undergo the traditional whole bunch carbonic maceration. Fermentation is with natural yeasts in concrete vats. The wine ages on fine lees in neutral 225 litre oak barrels for 8 months. Bottled without fining nor filtration, just a small addition of SO₂.

WEBSITE: <https://www.thibault-ducroux.com/>

This wine is suitable for vegans and vegetarians.



TASTING NOTES: _____

Textbook Morgon, ripe black cherry and fruits of the forest, softly structured tannin, mouth-watering acidity and a long chalky finish.