



# P. FERRAUD & FILS



## MORGON

*Appellation d'Origine Protégée*

## P. FERRAUD & FILS DOMAINE FERRAUD LES CHARMES



**Region** France / Bourgogne / Beaujolais

**Grape variety** Gamay Noir

### Soil

Decomposed granitic schist

### Vinification & ageing

Traditional and semi carbonic maceration

### Tasting notes

Its robe has a deep purple ruby colour. The aromas are those of stone fruits such as apricot, peach, cherry and plum. The well - structured vintages will develop over time, aromas of ripe fruits, pits and kirsh. In the mouth, the Morgon is robust, powerful, rich and fleshy.

### Food & wine pairings

Morgon goes perfectly with meat in sauce , or a prime rib of beef.

**Serving temperature** 13 to 14 °C

**Ageing potential** 6 to 7 years

### Awards

- Vint. 2020 :Silver Medal : Concours International du Gamay 2021
- Vint. 2019 :Gold Medal 90 points : Guide Gilbert & Gaillard 2021
- Vint. 2019 :Silver Medal 90 Points : Decanter WWA 2020
- Vint. 2018 :Gold Medal 90 points : Guide Gilbert & Gaillard 2020
- Vint. 2018 : Gold Medal - Concours International du Gamay 2020

### Story

Through its rich and powerful character , Morgon fully expresses the terroir of its origin , consisting of decomposed rocks. The climate "Les Charmes" where our wine is produced is one of the most famous of the appellation . These vineyards belong to the Ferraud 's family since 1942.

