

## Domaine Canard

### *"Corcelette" Morgon*

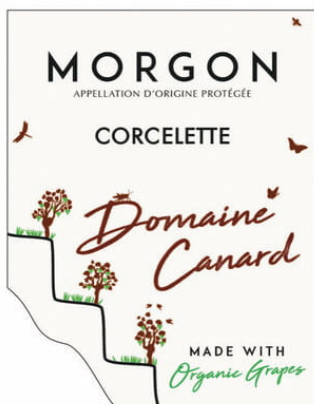
Vinification: Semi-carbonic in whole clusters, stainless and cement tanks fermentation, natural yeasts, minimal sulfur on bottling.

**Grape varieties** Gamay

**Altitude** 350m ASL

**Soil** Granite

**Alcohol** 12.5%



**Banville**  
Wine Merchants

[www.banvillewine.com](http://www.banvillewine.com)

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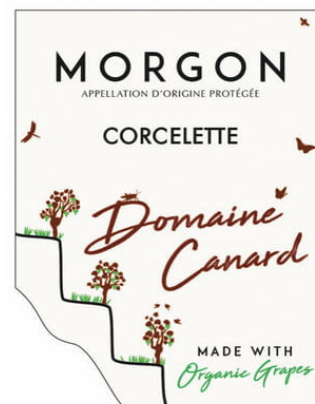
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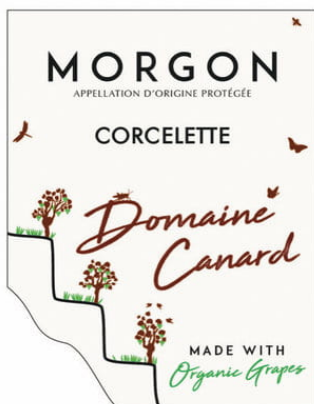
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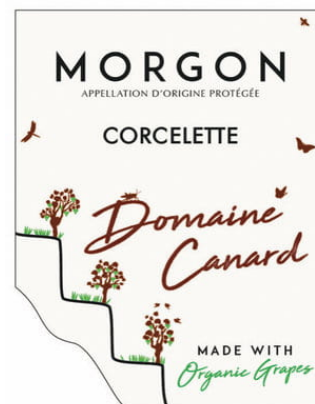
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