

Domaine Canard

Morgon Corcelette

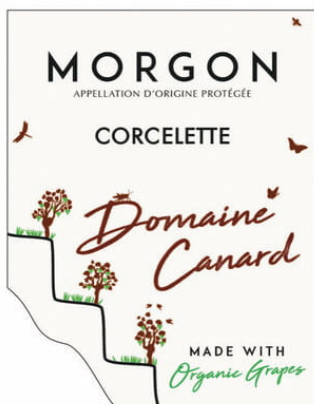
Vinification: Semi-carbonic in whole clusters, stainless and cement tanks fermentation, natural yeasts, minimal sulfur on bottling.

Grape varieties Gamay

Altitude 350m ASL

Soil Granite

Alcohol 12.5%



Banville
Wine Merchants

www.banvillewine.com

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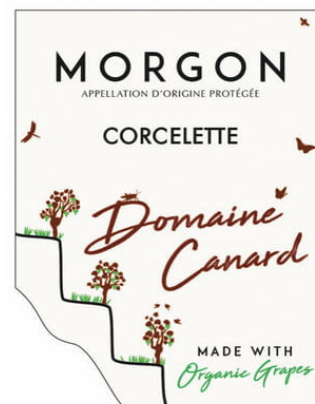
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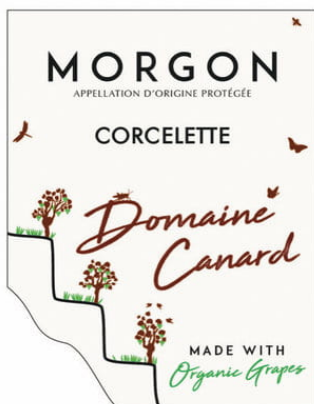
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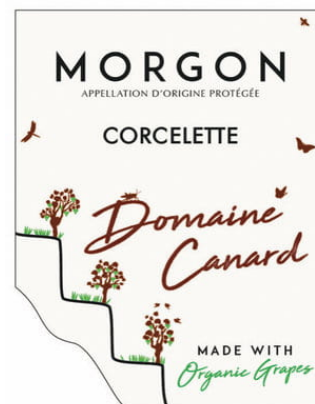
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