

Domaine de la Bonne Tonne

Les Charmes Morgon

Certified organic, in conversion to biodynamic.

Vinification: Semi-carbonic fermentation in concrete tanks with natural yeast.

Aging: 8 months (half of it in demi Muid (600 litre oak barrel) and the other half in concrete tank. No filtration, no fining.

Grape varieties Gamay

Soil Clay

Alcohol 14%



Banville
Wine Merchants

www.banvillewine.com

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