Domaine de la Bonne Tonne

Grands Cras Morgon

Vineyards: Certified organic, in conversion to biodynamic. Vines are 80-years-old. Soil is clay. Vinification: Semi-carbonic fermentation in concrete tanks with natural yeast.

Aging: 8 months (10% of it in demi Muid and the other 90% in concrete tank.) No filtration, no fining.



Grape varieties Gamay

Soil Clay

Alcohol 14%



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