

Domaine Gérard Brisson

Morgon Les Charmes La Louve

The grapes are hand harvested and undergo a semi-carbonic maceration. There is no destemming and the wine ages in stainless steel and concrete for 12 months prior to bottling. La louve stands for a Roman she-wolf because the vineyard is crossed by the old Roman roads from Lyon to Autun. Grapes have been grown in this area for 20 centuries.



Grape varieties Gamay

Altitude 320m ASL

Soil Granite

Alcohol 12.5%

Tasting notes

Fresh and ripe stone fruits such as cherry, peach, apricot and plum. The palate is fleshy, fruity, with hints of liquorice and spice. It complements poultry, grilled steak, cold cuts, sausages, pork or lamb stews, and cheese.

Banville
Wine Merchants

www.banvillewine.com

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