



Wine: Morgon  
 Négociants-éleveurs Dufouleur Père & Fils  
 Vintage: 2010  
 Grape: Gamay 100%  
 Alcohol: 13%

### Vinification & maturing

The grapes have been picked by hand. They have been immediately put (without taking the stalks off) into a closed vat where the alcoholic fermentation took place. The skin, stalks and seeds have then been pressed and blended with the free run juice. The wine then matured in stainless steel vats to keep all of its freshness.

### Tasting notes

Deep red-ruby robe, tints of purple, limpid and brilliant. Open and pleasant bouquet of ripe black prunes and cherry, and touch of flowers on the second nose. Clean attack, fresh, well-structured and balanced, round, full in mouth, and long lasting on fruits aromas.

### Food pairing

Enjoy it with grilled or roasted light meats either white (fatten chicken, "coq au vin") or red ("entrecote marchand"), ham and sausages. May also be served with light cheese.

### Serving temperature

13/14°C

(Indeholder sulfitter)

