



VICTOR BERARD MORGON

Grape varieties : 100% Gamay

Origin : North of Beaujolais between Mâcon and Villefranche-sur-Saône

Vinification : Manual harvesting, typical vinification. Semi-carbonic maceration.

Soil : Chalk-clay and granite, deep soil.

Tasting notes:

- **Color:** Deep, dark red

- **Nose:** Intense and complex with alcohol and cherry liqueur notes.

- **Palate:** Full with tight tannins, a rich and harmonious wine with hints of spice.

Recommendations: Lamb dishes, marinated game, white meats and regional Cheeses

Serving condition in F°: 57 - 61

Cellar potential: 3 - 5 years

Alcohol content: 12.5

Bottle Capacity: 750ml

