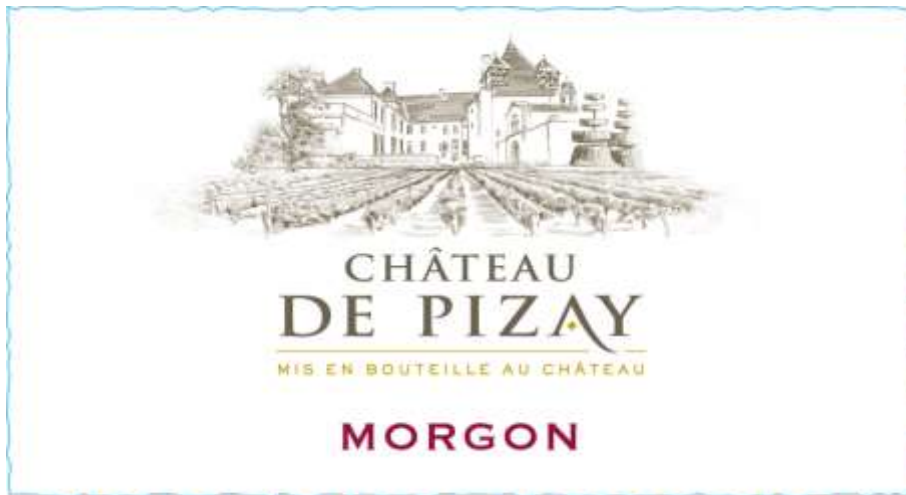


CHATEAU DE PIZAY

MORGON



This A.O.C. wine stretches over 1.100 hectares and represents an average crop of 55.000 Hl yearly. It is said the Morgon has the fruity character of the Beaujolais and the charm of a Burgundy.

MORGON

CHATEAU DE PIZAY PRODUCTION

- . Grape variety: Gamay
- . Age of the vineyards: about 45 years
- . Surface: 21 Ha
- . Yield per hectare: 45 Hl/Ha
- . Exposure: South - South/East
- . Soil: granite
- . Pruning: goblet pruning

VINIFICATION

- . Manual grape-picking
- . The whole grapes are gathered in vats (no crushing, no destemming)
- . Selected yeast
- . Controlled temperature: 20-31° C
- . Cooling after pressing

WINE MATURING

- . Malolactic fermentation done after the alcoholic fermentation.
- . Maturing in stainless steel tanks. 25% of the crop is kept for a while in new oak casks.
- . Fining with egg-whites
- . Bottling in spring

CHARACTERISTICS OF THE WINE

Alcohol: 12, 8°
PH: 3, 60

Total acidity: 3, 20
Sugar < 2 g

Visual aspect: deep, carmine and intense red colour.
Nose: ripe fruits and stones, cherry, apricot and kirsch aromas.
Tasting: rich, structured and tannic wine.
Ageing: from 3 to 7 years. This Beaujolais Cru is really fit for ageing.
Temperature: 16° C
To be served with red meats, coq au vin, meats with sauce, cheese.