



Morgon Sylvain Fessy 2000



Appellation:

Morgon

Cultivated area:

1100 hectares

Maximum yield:

58 hectolitres per hectare, making a total annual output of 62 000 hectolitres.

Geology:

The soil consists of pyritic shale (decayed rock) and of sediments impregnated with iron oxide and manganese, which colour the soil red ochre and the wine deep crimson.

Variety:

100% Gamay noir a jus blanc

Character:

Morgon is robust, firm, full-bodied, well-balanced and rich in alcohol and esters. It contains aromas of plum, apricot and kirsch and is deep crimson in colour. An elegant wine which will charm you.

How to serve:

Gourmets consider that young Morgon goes perfectly with entrees, white meat and cold cuts, whereas with game and cheese it is better after two years of aging.

Keeping qualities:

Keeps from two to three years depending on the vintage and the cellar. After three years it tends to take on an aroma of blackcurrants.

