

## Sébastien Besson Morgon

(Morgon AOC)

100% Gamay



The Morgon comes from the granite soils on the northern side of the Cru, are all estate bush vines, and hand-harvested when the balance in the fruit is perfect. Natural fermentation with whole clusters begins takes place in concrete and only 1 to 2 pump-overs are performed daily for 17 days, until a gentle pressing off the skins and the wine is returned to its vessel and ages for 7 months in concrete before bottling. The resulting wine is vibrant and alive, with juicy mountain fruit, distant gamey and earthy tones, and a captivatingly wild and fresh floral nuance. In the mouth this Gamay is packed with acidity to play with the ripe raspberries, stony earth, and purple flower buds, the tannins are soft, and the finish goes forever.

*Bon Vivant*

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