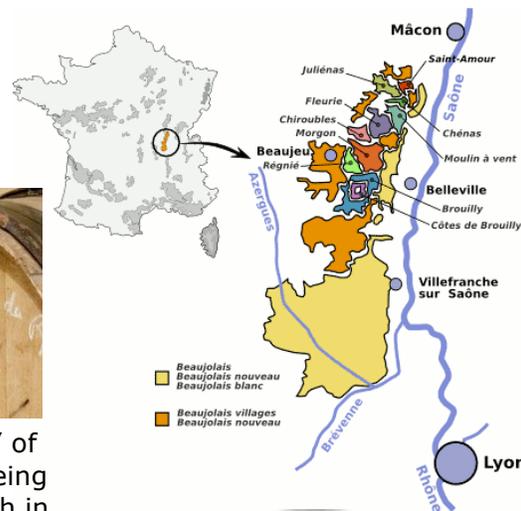




DOMAINE DE LA BONNE TONNE

MORGON "CÔTE DU PY" 2011

"CRU DU BEAUJOLAIS"



Morgon is among the most structured and age worthy of the 10 "Crus" of the Beaujolais wine region. Its character is imparted by a unique soil being made up of mixture of eroded deposits from the soft crystalline rock rich in iron oxide with traces of manganese, schist and old volcanic rock: the people of Morgon call the resulting soil 'rotten rock' (*la roche pourrie*). The single hillside of "Côte du Py" is the pride of Morgon and provide the finest and most complex wines out of the 6 "Lieux-dits" which compose the Cru.

Marcel Grillet is the 6th generation to run the family estate, with his son Aurélien they converted their 15 acres to organic certification in 2003. Along with using only natural fertilizer they use "Caline", their horse, to plow the land going back to ancient practices. The cohesive relation between the horse and the vine is the basic of their traditional farming leading them step-by-step to a full biodynamic viticulture.

SOIL TYPE _____

A single 2.5 acres southern exposed plot at 1,080 feet of altitude. "Rotten rock" - Blue granite, schist and manganese.

VARIETAL _____

100% Gamay Noir a jus Blanc. 65 years old vines in average

CULTURE _____

Certified organic since 2006 (Ecocert) and certified Biodynamic culture (Demeter) for the vintage 2013.
Working of the soil with their horse "Caline"
Use of organic fertilizer and biodynamic preparations exclusively.
Harvest by hand in small 50lb cases.

VINIFICATION _____

Semi-carbonic maceration in gridded concrete vats using natural yeasts
Aging of 18 months in neutral 400 liters French oak barrels.
Bottled without filtration with minimum use of SO2, only 0.07oz/hl.

TASTING NOTES _____

"This is a rich wine with the wood aging giving extra complexity and structure. It has cherry, plum and spice flavors, a dark sense that comes from the texture and the minerality. Drink this solid wine from 2014."

By Roger Voss - 91 pts Wine Enthusiast in 12/2013

Other "Cru" of the Beaujolais available:

- Brouilly, Les Frères Perroud*
- Moulin à Vent, Richard Rottiers*
- Morgon "Les Charmes", Marcel Grillet*
- Juliéna and Chénas, Pascal Aufranc*
- Gamay Sparkling Rosé and white, Franck Besson*

