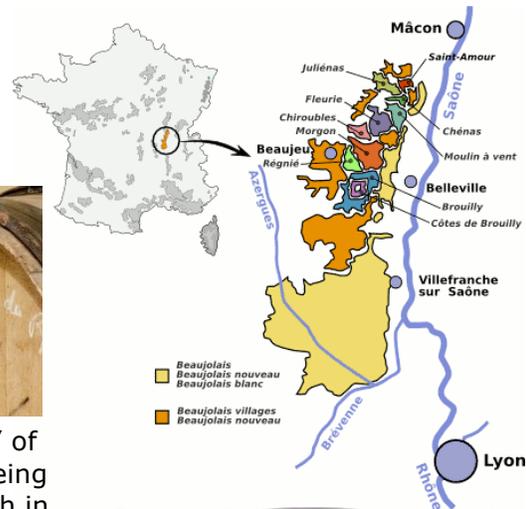




**DOMAINE DE LA BONNE TONNE**  
**MORGON "LES CHARMES" 2012**  
*"CRU DU BEAUJOLAIS"*



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*). "Les Charmes" is, with the famous "Côte de Py", the finest and most delicate of the 6 "Lieux-dits" which compose the Cru.

Marcel Grillet is the 6<sup>th</sup> 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 5 acres plot located on the south-east facing hillside of "Les Charmes" on the west side of the appellation toward the village of Regnié. Granitic soil with veins of 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  
 Malolactic and ageing in concrete vats during 9 months.  
 Bottled without filtration with minimum use of SO2, only 0.07oz/hl.

**TASTING NOTES** \_\_\_\_\_

Ripe Blueberries and spices on the nose. Full texture with rounded tannins and a lot of intensity. The finish is deep and fresh at the same time showing a lot of the character of the Terroir.

*Other "Cru" of the Beaujolais available:*

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

