



Romuald Petit | Morgon 'Vielles Vignes' Red Wine

Morgon's wisdom: Old vines, revealing timeless finesse



Grape: 100% Gamay noir à jus blanc - from 45 to 130 years old vines

Method: The vineyard is cultivated in sustainable agriculture without the use of weed killer or synthetic treatment. The harvest and all work in the vineyard is done by hand.

Vinification: The grapes are partially destemmed before going in the tank. The maceration is undertaken for an average of 2 weeks. The juices from the drop and the juices pressed are blended and matured for 8 to 10 months in vats.

Tasting notes: This Morgon wine carries the Gamay profile "racy in French terms". Notes of floral scents of iris and peony mingle with aromas of black fruits (blackberries) and spices (white pepper). After some years in the cellar, the bouquet evolves and harmonises.

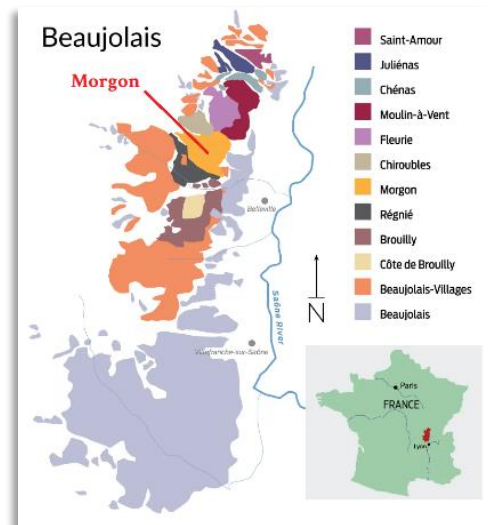
Food pairing: To enjoy with grilled meats, poultry or cheese platter.

The Grower

After his viticultural and oenological studies led Romuald to different regions of France, he returned to his homeland in 2005 to create his farm in Saint-Vérand. The estate is now made up of 12 hectares of vines, including 8 hectares in the village of Saint-Vérand, clay-limestone land of the Mâconnais where 80% of white wines are produced and 4 hectares on the schists and granites of Morgon, land of choice for Gamay, where only red wines are produced.

The Terroir

Resulting from the decomposition of magnesian granite, the soil is very poor, composed of sands and schist gravel which allows this grape variety to express all its fruitiness, finesse and complexity. The vines age range from 45 to 130 years, so the yield is very limited which provides concentrated aromas and quality wine.



Romuald Petit wines are sourced, imported and distributed by **Propellis**:

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