



DOMAINE DE LA RONZE

Cyrille Bernardo & Karine

- G1bcnclbclr vinegrower-winemakers -

MORGON

Characteristics: A famed Beaujolais Cru, the wines crafted from Morgon terroir grapes attract newbies and seasoned wine lovers alike. With its garnet robe, our cuvée boasts original kirsch and ripe stone fruit aromas and flavours. Why wait to taste it?



Région

Beaujolais

Appellation

Morgon

Grape variety

100% Gamay

Tasting notes

Red fruit fragrances with hints of sweet spice. Full-bodied and robust, it enhances with time.

Food pairings

Game, red meat in sauce, chocolate desserts

Cellaring

Between 8 and 10 years

Average vine age

50 years old

Planting density

8 000 vines/hectare

Terroir

Sandy clay with pebbles.

Yield

52 hl/ha

Harvest

Manually picked and sorted

Vinification

Traditional Beaujolais - carbonic maceration - temperature controlled

Maturing

In vats

Winemaker

Cyrille Bernardo

Alcohol content

13 degrees

Packaging

750 ml, Magnum (1500ml)



CERTIFICATION



Terra Vitis

High Environmental Value
(HVE)

Awards

2012 vintage

Bronze medal - Vigneron Indépendant

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