# **Domaine Louis-Claude Desvignes**

## Wines



### A.O.C Morgon "La Voûte Saint-Vincent"

Soil: sandstone and disintegrated granite

Grape: Gamay

**Age of Vines**: 45 years

**Exposition**: South East on small coteaux

Name of Climate: Douby

Vinification: traditional (Burgundian), with 50% of the grapes destemmed. Fermentation for 13

days in cuve, then aged 10 months in concrete tanks.



#### A.O.C Morgon "Côte du Py"

Soil: schist and igneous, disintegrated rocks

Grape: Gamay

**Age of Vines**: 70 years

**Exposition**: North on coteaux **Name of Climate**: Côte du Py

Vinification: whole cluster, traditional style (Burgundian). Fermentation for 12 days in cuve, then

aged 13 months in concrete tanks.



#### A.O.C Morgon "Jarvenières"

Soil: bottom of the Py hillside, deep clay soils with iron oxide

Grape: Gamay

**Age of VInes**: 65 years **Exposition**: South-East

Name of Climate: Côte du Py

Vinification: Traditional (Burgundian), with 50% of the grapes destemmed. Fermentation for 13

days in cuve, then aged 9 months in concrete tanks.