

# Domaine Louis-Claude Desvignes

## Wines



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

**Soil:** sandstone and disintegrated granite

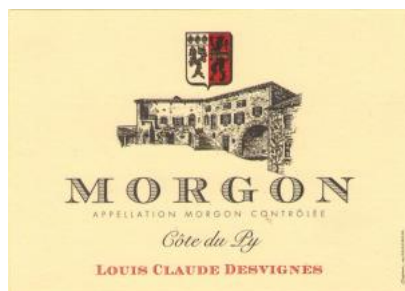
**Grape:** Gamay

**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

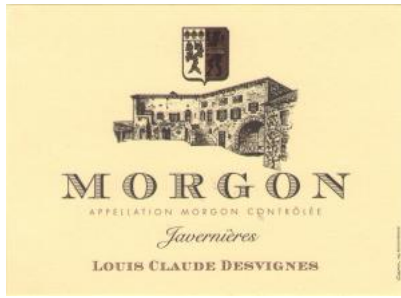
**Grape:** Gamay

**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.