

Domaine Louis-Claude Desvignes

Wines



A.O.C Morgon "La Voûte Saint-Vincent"

Soil: sandstone and disintegrated granite

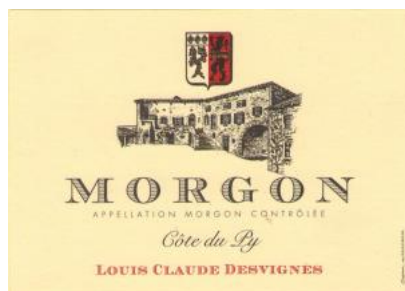
Grape: Gamay

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

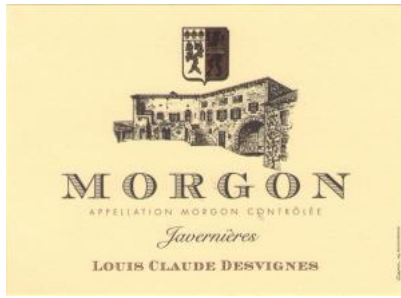
Grape: Gamay

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.