

Morgon 22

Lieu-dit "Bellevue"

Domaine Jonathan Pey – Propriétaire-Viticulteur à Morgon
Appellation Morgon Protégée

ORIGINE

- Three estate acres in Morgon + two estate acres in Fleurie
- Estate grown, vinified, matured, and bottled by Jonathan Pey
- 1,300' altitude in Morgon's renown lieu-dit of "Bellevue"
- 70 year-old vines (planted 1953) - Deep, ancient, eroded pink granite soil
- High-density planting (10,400 vines/hectare) on a 22% southeast slope

SAVOIR FAIRE

Estate Vineyard:

- Organically farmed old-vine Gamay Noir
- Zero toxic herbicides or pesticides, incorporating several biodynamic practices
- Dry farmed, hand-pruned vines "en gobelet" style
- Mid-row interplanted with mustards & rye to reduce erosion
- Horse-ploughing lowers carbon footprint, provides mulch
- Bat box & bug hotel encourage ecologic diversity
- 2022 very low yield - 1.75/tons/acre (24HL/HA)

Cellar:

- Light touch natural handling with minimal intervention
- Hand-harvested into 20kg boxes, 70% de-stemmed, 30% whole-cluster
- Gravity-fed to open-top, traditional concrete tank
- Prevailing natural yeasts, fermented at 74F for 16 days with daily punch downs
- Gentle press (<1 bar), settled & 10 month tank maturation, 8% French oak
- Estate bottled 6.29.23: 3,869 bottles, 30 magnums. Low SO2 (30ppm)
- Alc. 13.4%. Residual Sugar 0.2 grams/litre (dry)

PACKAGE

- Lighter weight post-consumer recycled glass bottle (530 grams)
- Forest Stewardship Council-certified natural cork closure
- Nude neck - no tin/aluminum/plastic capsule
- Bio-degradable recycled natural cotton label & recycled paper carton
- EU-certified bio-degradable label inks. Zero plastic packaging

ENJOYMENT

This is a minimal intervention, naturally-made wine which may throw a harmless deposit. Deep ruby-red, intensely aromatic, this velvety, high-toned old-vine Gamay Noir has a nervy backbone and cellaring potential of up to 10 years. Cheeses, roasted meats, anything umami.



Domaine Jonathan Pey

www.JonathanPey.net

