



Our wine domaine is certified for Organic Agriculture FR BIO 15.

## // VINEYARD OF ORIGIN //

- > France Burgundy Mâcon region
- > Village of Vergisson
- > Selection and blend of old plots
- > Altitude: 300-350 metres
- > Slope gradient: 20%

## // VITICULTURE //

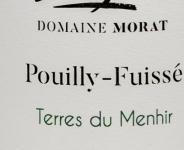
- > Vine density: 8500 vines /hectare
- > Grape variety: Chardonnay
- > Pruning method: Guyot Poussard, arch-trained
- > Years planted: 1973 1974 1983
- > Soil is ploughed. Natural plant cover
- > Natural manure
- > Controlled yields

## // VINIFICATION //

- > Entire crop harvested by hand, at full maturity
- > Direct pressing in whole clusters
- > Cold settling
- > Blended wine with 40% aged in barrel and 60% in vat
- > Must transferred to barrel before alcoholic fermentation
- > Ageing on the fine lees in French oak barrels (228 litres) for 10 months without the use of new barrels
- >  $B\hat{a}tonnage$  (lees stirred) depending on the vintage, with regular topping up
- > For the VAT-aged wine: temperature-controlled fermentation and ageing on the fine lees.
- > Light filtration before bottling according to the lunar cycle

**Domaine MORAT - Chataigneraie-Laborier - Gilles Morat** 595, route des Bruyères - 71960 Vergisson - FRANCE **Tel. 03 85 35 85 51 - contact@domainemorat.fr - www.domainemorat.fr** 

Facebook - Instagram: @domaine\_morat



Vin de Bourgogne

16 050 Bouteilles

OMAINE MORA

