

LE PLATEAU

CHÂTEAU GRANGE COCHARD – AOC MORGON – 2020

Coming from a selection of very old and qualitative gamay. The plot is located right in front of the château Grange Cochard. Harvesting by hand. Traditional semi-carbonic maceration and careful extraction. Maturing in barrels. No fining. Low sulfites.

GRAPE: 100% gamay

WINE: Still red

SURFACE AREA OF THE CUVÉE: 1 ha

AVAILABLE VOLUME: 6 000 bottles

PLANTING VINE DENSITY: 10 000 plants / ha

AVERAGE AGE OF THE VINEYARD: 70 years

YIELD: 45 hl / ha

SOIL: Sandy and piedmont deposits

WORK IN THE VINEYARD: Traditional pruning of the vine stock in « gobelet ». No staking of the grapevine. Pruning, disbudding, ploughing are made by hand. Grapes are also handpicked with great care. In little buckets of 18-20 kgs each.

WINE MAKING: Sorting out by hand before vatting. No crushing of the bunches. Traditional semi-carbonic maceration in vat. 100% of the bunches remain entire.

MATURING: In barrels for 10 months

FINING: NO

ALCOHOL: 13.5 %

RESIDUAL SUGAR: < 2 gr / l

LOW SULPHITES: YES ≤ 40 mg/l

CLOSURE: Diam cork – sensorial neutrality guarantee

VEGAN: Yes

BIO: In progress

