

LES CHARMES

CHÂTEAU GRANGE COCHARD – AOC MORGON – 2020

Coming from plots of gamay located in the heart of the very well-known lieu-dit “Les Charmes”. Harvesting by hand. Traditional semi-carbonic maceration and careful extraction. Maturing in vat and cask. No fining. Low sulfites.

GRAPE: 100% gamay

WINE: Still red

SURFACE AREA OF THE CUVÉE: 6 ha

AVAILABLE VOLUME: 38 000 bottles

PLANTING VINE DENSITY: 10 000 plants / ha

AVERAGE AGE OF THE VINEYARD: 50 years

YIELD: 47 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. 1/3 of the bunches remain entire and 1/2 are removed from the stalk.*

MATURING: *Maturing in concrete vat*

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*

