



MAISON  
**Albert Brenot**

DEPUIS 1849



*The Morgon Cru is spread out on 1079 hectares and located on only one commune (Villié-Morgon). It is a wine able of ageing by nature. The gamay generates generous and fruity wines.*



Gamay



Traditional. Manual Harvest-picking and maceration in thermo-controlled tanks during 10 days



After a pneumatic press, maturation in stainless vats for 10 months.



Grounds resulting from the schist disintegration with basic prevalence (manganese and iron oxide)

## TASTING

Typical colour of Morgon with a fine, discrete but concentrated nose with notes of black cherry, morello sherry, violet.

The mouth is velvety and reveals notes of red wild fruits (wild strawberry and blackberry) and some kirsch. Aromas of liquorice and prune at the end of the mouth. Balanced and generous.



To drink young or to keep 5-6 years.  
Temperature of service: 12-13°C.



It accompanies well pork-butcheries and red meats (duck, lamb....). « Coq au vin » or dishes cooked in wine sauces are recommended after a few years of ageing. However a very simple good cheese like a « Camembert » cheese will be a great pairing!