

Famille Chasselay

Morgon Corcelette



ABOUT THE ESTATE

- Members of the Chasselay family have been making wine in the Beaujolais village of Chatillon d'Azergues since 1464.
- The current iteration of the estate extends over 13 hectares and has been certified organic since 2006.
- Biodiversity is practiced in the vineyards, and vinification follows the lunar calendar.
- All grapes are hand-harvested and only indigenous yeasts are used in the cellar. No sulfur is added during fermentation.
- Though the wines have a wide stylistic range, they are all aromatic, concentrated, and sophisticated.

APPELLATION

Morgon

SUB-REGION

Beaujolais

GRAPE VARIETY

100% Gamay

FARMING

Biodynamic, Certified Organic

SOIL

Alluvial soil with pebbles and small rocks

VINEYARDS & VITICULTURE

One-hectare plot of seven-year-old vines

HARVEST & VINIFICATION

Hand harvested. Cold soak pre-fermentation, 20% whole cluster. Fermentation with native yeasts for 15 days. Aged on the lees for 10 months in 228-liter neutral oak barrels. Bottled unfiltered and unfiltered.

ALCOHOL BY VOLUME

13.0

PACK SIZE

12x750mL