



## HOSPICES DE BEAUJEU, DOMAINE CUVÉE JEAN GAUDET, MORGON

The vinification of the Beaujolais Crus and the Bourgogne Gamay is done traditionally. The grapes are macerated in open temperature controlled stainless steel tanks. Fermentation is long and pumping over is carried out. This helps the extraction of tannins, which are precursors of the aromas and bring color to the wine. Then, the wine will be aged for 8-10 months in oak barrels.

Among Hospices de Beaujeu 4 appellations, Morgon Cuvée Jean Gaudet is focused on Gamay grapes alone. Considered to be a very old cultivar, Gamay dates back to the 15th century. Those grapes suite extremely well with the Beaujolais terroir, home to Hospices de Beaujeu.