

Morgon 23

Lieu-dit "Bellevue"

Domaine Jonathan Pey – Propriétaire-Viticulteur à Morgon
Appellation Morgon Protégée

ORIGINE

- Three estate acres in Morgon
- Estate grown, vinified, matured, and bottled by Jonathan Pey
- 1,300' altitude in Morgon's renown lieu-dit of "Bellevue"
- 70 year-old vines (planted 1953) - Deep, ancient, eroded pink granite soil
- High-density planting (10,400 vines/hectare) on a 22% southeast slope

SAVOIR FAIRE

Estate Owned Vineyard:

- Organically farmed old-vine Gamay Noir
- Zero toxic herbicides or pesticides, incorporating several biodynamic practices
- Dry farmed, hand-pruned vines "en gobelet" style, hand-harvested
- Mid-row interplanted with mustards & rye to reduce erosion
- Horse-ploughing lowers carbon footprint, provides mulch
- Bat box & bug hotel encourage ecologic diversity
- 2023 very low yield - 2/tons/acre (30HL/HA)

Cellar:

- Light touch natural handling with minimal intervention. "Vin Vivant", only 200 cases.
- Hand-harvested into 20kg boxes, 70% de-stemmed, 30% whole-cluster
- Gravity-fed to open-top, traditional concrete tank
- Prevailing natural yeasts, fermented at 74F for 14 days with daily punch downs
- Gentle press (<1 bar), settled & 10 month tank maturation, 8% French oak
- Estate bottled 6.29.23: 3,869 bottles, 30 magnums.
- Alc. 13.4%. Residual Sugar 0.5 grams/litre (dry). pH 3.68.

PACKAGE

- Lighter weight post-consumer recycled glass bottle (530 grams)
- Forest Stewardship Council-certified natural cork closure (positive carbon sequestration)
- "Nude neck": I do not use 'wax' sealants, they are petroleum-based and contain toxic substances. Additionally, I do not use tin or aluminum caps due to their toxicity.
- Zero plastic packaging
- Bio-degradable recycled label & carton

ENJOYMENT

Because this is a minimal intervention, naturally-made red wine, it may throw a harmless natural deposit. Deep ruby-red, intensely aromatic, this velvety, high-toned old-vine Gamay has a nervy backbone and cellaring potential of up to 10 years. Serve lightly chilled 54°F/14°C. Cheeses, roasted meats, anything umami.



Domaine Jonathan Pey
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