# Morgon 23

**Domaine Jonathan Pey** – Propriétaire-Viticulteur à Morgon Appellation Morgon Protegée

## **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:

- o Organically farmed old-vine Gamay Noir
- o Zero toxic herbicides or pesticides, incorporating several biodynamic practices
- o Dry farmed, hand-pruned vines "en gobelet" style, hand-harvested
- o Mid-row interplanted with mustards & rye to reduce erosion
- o 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 241 cases.
- o Hand-harvested into 20kg boxes, 70% de-stemmed, 30% whole-cluster
- o Gravity-fed to open-top, traditional concrete tank
- o Prevailing natural yeasts, fermented at 74F for 14 days with daily punch downs
- o Gentle press (<1 bar), settled & 10 month tank maturation, 8% French oak
- o Estate bottled 6.29.23: 2,892 bottles

## **PACKAGE**

- Lighter weight post-consumer recycled glass bottle (530 grams)
- o Forest Stewardship Council-certified natural cork closure (positive carbon sequestration)
- I do not use wax caps to seal my bottles, as they are not "wax", they are plastic and toxic. I also do not use tin or aluminum caps due to their terrible ecological footprint.
- Zero plastic packaging
- o 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.



Jonathan Morgon 23 400 mètres d'altitude, sols anciens de ite rose, vieilles vignes plantées en 1953 Transmettre le terroir de cette parcelle avec un minimum d'interv Jonathan Pey - Propriétaire-Viticulteur à Morgo

Lieu-dit "Bellevue"

Alcohol: 13.5% pH: 3.47

Glucose: 0.9 grams/liter (dry)

Sulphur: 24mg/liter (very low)

Calories: 83 kcal/100mL

Production: 2892 bottles (241 cases)