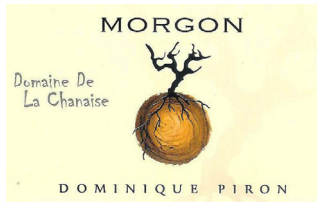


Dominique Piron

TECHNICAL INFORMATION SHEET



Wine name Morgan

Vintage 2009

Appellation MORGON Domaine de la Chanaisé

Origin of grapes 100% Gamay Noir

Size of vineyard 12 ha

Treatments in vineyard Sustainable Agriculture

Farming techniques Sustainable Agriculture

Date of harvest Middle of September

Method of harvest Manual

Method of pressing Pneumatic press

Pre-fermentation techniques Destemmed 70% 48 hr cold maceration

Length of maceration Between 15 and 18 days

Fermentation vessel Concrete

Malolactic Fermentation 100%

Period of contact with fine lees 3 months

Yeasts Indigenous Free of commercial yeast

Vinification method Pumping over and daily pigeage

Filtration and fining methods Kieschghur

Alcohol 13.50%

Residual sugar No

Time of ageing 20% for 10 months in neutral barrels

Size of Barrels 228 liters

Percentage of new barrels 0%

Number of bottles produced 85,000

Tasting Notes

Complex nose of black cherries, griottes, mixed with deep spice notes, well balanced fruity palate with light subtle tannins and clean fruity finish.

Vintage Notes

2009 was an excellent vintage, having had dry warm weather, with just a very light rain infrequently to preserve the freshness, between June and September. Generally 2009 wines have a strong color, great concentration and mature evolved tannins in a well balanced structure.