



## Morgon Domaine Mont Chavy

### ***History and terroir :***

Franck and Cyrille CHAVY are the fourth generation of winegrowers on the MORGON “cru”. With their father Henri, they run vineyards that are mainly planted in the “Charmes” and “Corcelette” “climats”. They have two wineries which allow them to complete a 6 to 12-day maceration and produce wines full of finesse and roundness that win them many medals every year.

### ***Tasting :***

Very Morgon, chewy and firm, a robustness that augurs well and a subtle taste of kernels and kirsch. Very Morgon, chewy and firm, a robustness that augurs well and a subtle taste of kernels and kirsch. We recommend to taste this wine at 14-15 °C.