

Morillon Blanc Magnum



Colour: White

Appellation: IGP Pays d'Aude

Vintage: 2014

Alcohol: 14 %

Packaging: Box of 6 upright bottles

Compact dividers - EURO pallet of 56 boxes

Burgundy style / 150 cl

Grape varieties: 100 % Chardonnay

Origin: France / Languedoc / Sud du Carcassonnais

Terroir & vinification

Terroir: Quartz, granite and limestone pebbles (in different proportions dependant on the plot)

Vines: Pruned in Guyot form / Each plot is gradually transformed to Royat form / Ground worked in winter, and the grass is mowed in summer / Deleafing

Vinification methods: Mechanical harvesting / Destemming by machine / Directly pressed / Natural fermentation in tanks without temperature control between 22 and 28°C / Malolactic fermentation in barrels

Maturing: On lees for 6 months in tanks / Bottled once Jeff is happy with the "Morillon taste"