

LAURENT PERRACHON

JULIENAS - GRANDS CRUS

VIGNERON DE PERE EN FILS DEPUIS 1877



MORGON «Côte de Py»

Grape Variety : Gamay

Pruning system : Gobelet et Cordon double

Surface area : 0 ha 42 + buying grapes

Age of the vineyard : 50 years

Sustainable farming with organic process

Ploughing / Severe disbudding
Green Harvesting (Cordons)

Yield : 38-40 hl/ha

Soil : Blend of schist, granit and blue stone
(diorite). / Rocky

Plot : Single vineyard on the best terroir of
Morgon called «Côte de Py» / Located at the
footsteps of the «Py».

Hand harvesting / Whole bunches / Sorting
table at the vineyard

Wine making process : Destemmed at least 50 %
Fermentation between 15 to 18 days. Daily
punch-down and pumping-over / 2 punching
down at the end of the fermentation

Ageing : 12 months in french oaks and blending
3 months in big casks before bottling / Light
Filtration



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MORGON «Côte de Py»

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Les Mouilles - 69840 JuliénaS FRANCE

www.vinsperrachon.com