



Vignerons de Bel-Air

# Morgon Climat Grand Cras

Very pleasant nose of cherry with notes of kirsch, enhanced by mild tobacco and menthol aromas. Elegant and rich palate, with a long finish.

Gamay 100%

92 Pts Wine Enthusiast

---

## Appellation

Morgon

---

## Vineyard

The Grand Cras terroir is a real jewel in the region recognized as one of the best spots for the production of Morgon. At an average altitude of around 260 meters, on the south and south-east foothills of Côte du Py, the schist-based soils force the vines to develop very deep roots, producing fuller-bodied wines. Our vines are grown sustainably with rigorous input control. It's essential for us to keep the terroir unspoiled to enable it to express all its potential.

---

## Vinification

100% hand harvested with strict selection in the plots. 30% of the grapes are partially de-stemmed. Traditional vatting with semi-carbonic fermentation during 14 days under controlled temperatures.

---

## Pairing

Serve with terrines, country ham, 7-hour roast leg of lamb, beef Bourguignon, beef daube Provençal with olives, feathered game (pheasant, duck) and strong cheeses.

---



VIGNERONS DE BEL-AIR  
RÉCOLTANTS DEPUIS 1929

The story of the Vignerons de Bel Air began in 1929 at the dawn of the Great Depression, when a handful of winemakers in Beaujolais joined forces to resist the economic storm. Now, with 250 members growing within all ten cru appellations, the Bel Air winery holds firm to the tough and dynamic core it was founded upon. We bring you the "clochet" or clocktower series of crus, with the steeple of each of the cru village churches featured on the label. Each of these wines offer the characteristics that the region is known for, beautiful fruit expression, finesse, balance and complexity of terroir.