

Domaine Savoye Pierre

Morgon Côte de Py

Grape

Gamay

Vinification

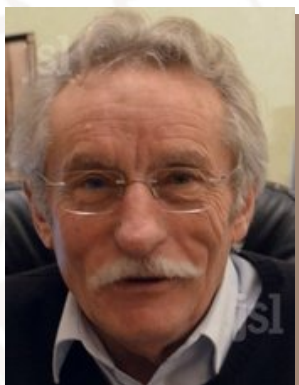
The vinification, done in the respect of tradition, lasts 8 to 14 days depending on the vintage. The only technical aspect they have is the control of temperature, between 18 to 32 degrees to extract tanins and fruits properly. Harvest are done by hand.

The elevage of the wines is done in cement cask or in stainless steel cask, cuvée by cuvée. There is also one cuvée that is raised in oak barrel.

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Beaujolais

Domaine Savoye Pierre

Vineyards size

12 hectares

Farming

Agriculture raisonnée

History

Family domaine created in 1852, the domaine was transmitted from father to son.

Located on the Côte de Py, in the village of Corcelles, which is very well known for the Cru Morgon, it is also the place where the vineyards are located.

All the vines are planted in Gamay, the only grape allowed.

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