

**DVP**DOMAINES
ET VINS DE
PROPRIÉTÉ

DOMAINE DE GRY SABLON

AOP Morgon
Red

PRESENTATION

Located in the heart of Beaujolais, Domaine De Gry Sablon passionately cultivates Gamay on granite terroirs that give the wines an authentic and refined expression. This family estate produces renowned crus such as Fleurie, Morgon, and Chénas. Working in sustainable viticulture, the estate favors manual harvesting and traditional vinification in whole bunches, typical of Beaujolais, to preserve the fruit and elegance of the wines. Aging in tanks and barrels brings depth and complexity to the cuvées. The reds from the estate stand out for their finesse, their aromas of crunchy red fruits, and their silky tannins. An estate that embodies all the diversity and richness of Beaujolais.

VARIETAL

Gamay 100%

LOCATION

These vines have been in the Christine Morel family for over 120 years, cultivated on the “Douby” climat.

Age of vines: 57 years old

TERROIR

The estate spans 8 communes within the Beaujolais Crus area. Most vines are planted on slopes—some extremely steep. The preservation and yearly maintenance of drainage ditches are carefully managed to prevent soil erosion and maintain vineyard sustainability.

IN THE VINEYARD

All vineyard work is done manually. On more accessible plots, the soil is either worked or left with natural grass cover. The vineyard is managed according to sustainable agriculture principles (lutte raisonnée), with a focus on stimulating the vine’s natural defenses.

Yield control is rigorously practiced through short pruning, debudding, and green harvesting. Every effort is made to preserve vine health and ensure high-quality fruit.

HARVEST

Grapes are hand-picked, and all bunches are sorted on a table before entering the winery.

WINEMAKING

Traditional Beaujolais vinification with 60% whole clusters and 40% destemmed grapes. Maceration lasts between 8 to 15 days, with pump-overs and punch-downs toward the end. Temperature-controlled stainless steel tanks allow vinification to occur with little or no added sulfites.

AGEING

The wine is aged for 5 to 6 months on fine lees in stainless steel. Natural cold stabilization is followed by bottling on the estate.

SERVING

Serving Temperature: 16–18°C

AGEING POTENTIAL

3 to 5 years

D.V.P. - DOMAINES & VINS DE PROPRIÉTÉ

10 RUE LAVOISIER, - 21700 NUITS ST GEORGES - FRANCE

TEL. 03 80 61 53 70

ABUSE OF ALCOHOL IS DANGEROUS FOR YOUR HEALTH. DRINK RESPONSIBLY.



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TASTING

Appearance: Deep purplish robe with violet highlights.

Aromas: Ripe wild berries and kirsch.

Palate: Fleshy, well-wrapped tannins. Powerful and expressive, this Morgon shows off the full potential of its remarkable terroir.

FOOD PAIRINGS

A superb match with:

Duck breast skewers

Roasted quail

Wild duck with pearl onions

Pheasant

Marinated beef filet

Shallot-flavored bavette

Entrecôte with wine sauce

Charolais beef with chanterelles

Pierrade (hot stone grilling)

Osso bucco

Cheese platter

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