

Dom de la Bonne Tonne Morgon Dames de Coeur

THE FACTS

COUNTRY: France

REGION: Beaujolais

APPELLATION: Morgon

CEPAGE: 100% Gamay

WINEMAKING: Hand-harvested, semi-carbonic Beaujolais-style vinification without SO2, whole cluster fermentation, indigenous yeasts. Fermentation time: 15 days. Cold pre-fermentation for 48 hours.

ALCOHOL BY VOLUME: 14.0%

AGING: 20% in oak barrels and 80% in concrete tanks

THE STORY

Domaine de la Bonne Tonne sits on the famed Côte du Py in Morgon, in the Beaujolais region of France. Today, Anne-Laure Grillet and her husband Thomas Agatensi lead the estate, continuing the environmental vision established by Anne-Laure's father, Marcel Grillet. The domaine's name was revived by Anne-Laure's grandfather, Claudius Grillet, after discovering historic records showing the farm was once called Domaine de la Bonne Tonne. Marcel later strengthened the estate's legacy by converting the vineyards to organic farming, shaping the ecological approach that defines the domaine today. Working closely with Marcel in the vineyards, Anne-Laure and Thomas craft wines rooted in tradition, guided by a deep respect for the land and the rhythms of the seasons.

THE ADJECTIVES

OVERALL: Elegant, vibrant with bright red fruit and subtle earthiness

AROMAS / FLAVORS: Ripe cherry, raspberry, violets, light spice, and soft earthy notes

MOUTHFEEL: Supple and silky with fine tannins and refreshing acidity

THE SELLING POINTS

SUSTAINABILITY: Certified Organic, Biodynamic In Practice, Minimal Intervention / Augmentation, Natural Fermentation

PAIRINGS: Charcuterie, Roasted chicken or duck, Mushroom dishes, Grilled sausages

