

Dom de la Bonne Tonne Morgon Cote du Py

THE FACTS

COUNTRY: France

REGION: Beaujolais

APPELLATION: Morgon

CEPAGE: 100% Gamay

WINEMAKING: Hand-harvested, semi-carbonic Beaujolais-style vinification without added SO2, whole cluster fermentation, indigenous yeasts. Fermentation time: 21 days. Cold pre-fermentation for 18 hours .

ALCOHOL BY VOLUME: 13.0%

AGING: 80% in 600L oak barrels (8 wines) and 20% 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: Expressive and structured

AROMAS / FLAVORS: Rose petals, wildflowers, fresh thyme, cherry

MOUTHFEEL: Lively and fresh with vibrant acidity, finely tuned tannins

THE SELLING POINTS

SUSTAINABILITY: Certified Organic, Vegan, Biodynamic In Practice, Minimal Intervention / Augmentation, Natural Fermentation, No Sulfites Added

PAIRINGS: Roasted poultry, pork, or earthy mushroom dishes

