

## Morgon, Antonie Sunier

Beaujolais, France



<b>Product code</b>	AM1022RC
<b>Grapes</b>	Gamay
<b>Country</b>	FRANCE
<b>ABV%</b>	12.5
<b>Case Size</b>	6
<b>Closure Style</b>	Cork
<b>Producer</b>	Antonie Sunier
<b>Vintage</b>	2022



Organic



Biodynamic



Vegan



Vegetarian



## Producer

Based in the Cru of Régnié, Antoine is one to watch in Beaujolais. Leaving behind a life in computers Antoine moved to Régnié, close to his brother Julien's winery and established his own domaine in 2014. On 5.5ha, 4.3 in Régnié, 1.2 in Morgon the land is worked sustainably, using cover crops including cereals and peas for biodiversity. The soils are diverse from deep granite in Régnié to old alluvial in Morgon. The wines are grown up and tense, their elegance belies the gamay of old, looking only towards a future of discovery. Stocks are strictly limited on these wines.

## Tasting Notes

Less open, but still with a width of silk. Delicious, slight sucrosity and acid energy - a touch of chalky texture to this finish.

## Viticulture

A

## Winemaking

A

## Awards

A