

DOMAINE NATURABILIS

2018 - MORGON
Cuvée Ancestrale

91



Thomas Collonge, seventh generation of winemaker at Domaine Colonat decided in 2017 to create his own Estate. Passionate about vines and wines, Thomas wants this Domaine to be his own treasure. His goal is to produce high end wines, in limited quantity and working with nature to get the best from his vines without interfering. In Latin dialect, Naturabilis means « harmony with nature » which perfectly describes his philosophy. The 6 acres are under organic transition since 2017.

100% Gamay
Noir57°F
14°C

2028

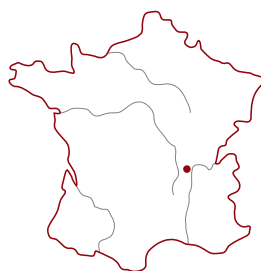


60 years old

Organic
Transition

20 hl/ha

TERROIR

VINEYARD : 11 500 stocks/ha**LOCATION** : From a selected parcel of "Les Charmes"**SOIL** : The soil is composed of altered rocks containing clay and iron oxide, which are called "rotten rocks"**EXPOSURE** : East facing

WINEMAKING

HARVEST : Handpicking**FERMENTATION** : very selective sorting in the vineyards, complete destemming of the grapes, maceration for 17 days including punching of the cap and delestage in order to obtain the best possible expression of the terroir. Wine making process and ageing without Sulphur. Only 20mg/L of Sulphur during embottling.**MATURATION** : 10 months in oak barrels

«Aged in wood, this wine has spice, structure and a dense texture of tannins. It also has plenty of weight, with perfumed black-fruit flavors. It will be ready to drink from 2021.»

- Wine Enthusiast
(04/01/2020)

TASTING NOTES



Dark ruby color



Red plum & cherry aromas



Red fruits, clean, dry & mineral finish

FOOD PAIRING

Veal stew

Thai beef salad

Red wine poached pears