

## DOMAINE NATURABILIS

2018 - MORGON  
Cuvée Antique

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



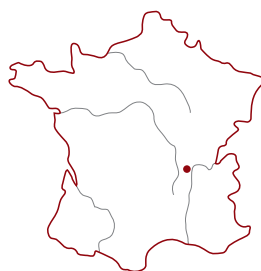
60 years old

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** : 6 months in Terra Cota Amphoras

*«Aged in amphoras, this wine has an open quality that balances the firm tannins natural to a Morgon. The juicy, perfumed character promises some fine aging, fruity and fresh at the end. The wine will be ready from 2021»*

- Wine Enthusiast  
(04/01/2020)

## TASTING NOTES



Dark ruby color



Ripe fruits aromas : blackberry, strawberry, cherry, minerality



Juicy palate, wild strawberry, raspberry, fine tannins, quite mineral finish

## FOOD PAIRING

Spinach &amp; ricotta stuffed conchiglioni

Rack of veal &amp; rosemary crust

Aged Comté cheese