



MORGON

Domaine de l'Oseraie

The Terroir

The Domaine de L'Oseraie is located on the the border of the villages of Regnie and Morgon in the Beaujolais. The soil is composed of ancient decomposed granite plateaus at approximately 350m (1,150ft) above sea level. The vineyards have a south/southeast exposure and the average age of the vines is 50 years old with a moderate output of 45 to 50 hectolitres per hectare. Since 1978, Bernard Striffling, a legal counselor for insurance companies in the region, and his family have watched over the winegrowing process. With his retirement coming in the near future, Bernard and the family have been carefully training his son to make a smooth and successful transition of the winegrowing at the domaine.

Varietal / Cepage

Gamay, red grape with white juice

Vinification

The grapes are hand harvested and carefully selected in whole bunches, and then rigorously sorted at the cellars. During the fermentation process traditional Beaujolais methods are utilized with strict temperature controls to preserve the quality and fruitiness of the wine.

Description

Deep red in color and filled with aromas of black fruits and cherries. Round and well balanced with the right amount of tannins and fruit at the finish.

Food Pairing

Ideal with small and big game meats, red meats and assorted cheeses.

Serve around 18°C (65°F)

Best consumed 1 to 4 years after bottling.



GRANDS TERROIRS & SIGNATURES

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Nouvelles valeurs, Plaisirs Nouveaux