

DOMAINE DE LA BONNE
TONNE
Morgon Cote du Py
100% Gamay

TWO
THE WINE ODYSSEY



ESTATE

Thomas and Anne-Laure Grillet from the Domaine de la Bonne Tonne (the name means “The Good Barrel”) is a 7th generation, owner operated, natural wine making property. La Bonne Tonne farms less than 5 hectares of vines and maintains an organic vegetable farm and a small bakery. Certified Organic since 2006, La Bonne Tonne is undergoing Biodynamic Certification; all of its wines use native yeasts, fermentation happens spontaneously.

VARIETALS

Composition: 100% Gamay
Made from parcel of flint of more than 65 years old

VINIFICATION

They have chosen to eschew the requests of the Beaujolais negociants to “thermovinify” their wine. Thomas and Anne-Laure prefers to harvest by hand and plow, rather than spray. They use little manipulation in the cellar, resulting in wines that reflect “place” – small plots, thoughtfully tended by hand.

TASTING NOTES

Eye: nice ruby color dress
Nose: full-body wine, with lot of red fruits (strawberry, raspberry) and spices
Mouth: a strong attack all in spiciness who will make you think of a nice Rhone Valley wine. The mouth is fresh with lots of red fruits like the cherry and with a really long finish. A wine to enjoy now or who can wait for the next 10 years