

DOMAINE DE LA BONNE  
TONNE  
Morgon Grands Cras  
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: strong and fresh attack, all in fruit and spices like the nose. A really nice Morgon with a strong structure who can fit with all kind of meats