

DOMAINE DE LA BONNE  
TONNE  
Morgon Les Charmes  
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: medium-body wine, with lot of red fruits (strawberry, raspberry)  
Mouth: fresh attack, all in fruit like the nose. Really Morgon style with a medium-body wine in mouth but still with lot of fruits