



VIN DU BEAUJOLAIS

MORGON CÔTE DU PY

Appellation:

AOP Morgon

Grape variety:

Gamay noir à jus blanc

At the heart of the Beaujolais Crus, the Morgon AOP is often described as the most representative of its terroir. It is dominated by the Mont du Py hill, whose very dark soil of decomposed schist gives the wine some very distinctive aromas. The local winemakers usually describe this characteristic with an invented verb "morgonner", i.e., to show typical Morgon qualities.

The grapes for this wine come from this small, perfectly round hill culminating at an altitude of 300 metres.

Soil:

Decomposed schist and very old igneous rocks.
South-facing.

Vinification:

Maceration of 50% destemmed grapes for 21 days. Aged in concrete tank.

No fining but a light filtration.

Tasting notes:

Appearance: Intense ruby hue.

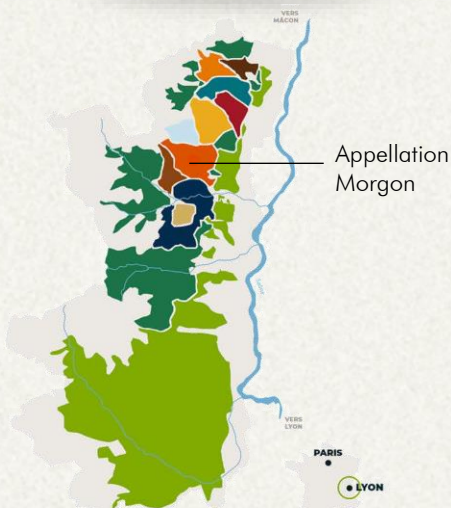
Nose: A complex bouquet that is both mineral, with notes of flint and ink, and fruity with aromas of raspberry jam and black and morello cherries, with spicy undertones of cloves and black pepper.

Palate: Full-bodied on entry with a dense, taut structure, a fine minerality typical of the Le Py hillside, and a long finish. In other words, this wine may appear to be massive, but it conceals a real sensitivity and complexity.

Serving suggestion:

Serve between 15-16°C. Ageing potential of 7 to 15 years.

Food wine pairing: Enjoy with a rack of roast veal, rib of beef or some truffled Brillat-Savarin cheese.



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