

MORGON CÔTE DU PY



Beaujolais
Appellation Village
Red
100% Gamay Grapes

Vineyards situation

Situated on the south-facing slopes of the famous Côte du Py, this parcel of vines is planted on a lovely blue volcanic arena.

Wine making

Picked and sorted by hand, then de-stemmed, the grapes macerate slowly over the course of three or four weeks. Indigenous yeasts are used throughout the fermentation period, and extraction by means of both plunging and pumping over takes place on a regular basis.

The wines are aged in our historic cellar for 10 months, a period spent in oak barrels, 50% of which are new and 50% of which are second use. The oak used to make the barrels comes from the forests of Alliers, the Limousin and the Nivernais.

Winemaker's comments / Gastronomy

This very elegant wine is both powerful and incredibly long. Its great complexity allows it to partner a wide range of delicate dishes.

Preservation

The wine needs two or three years to reach its peak, and can then age comfortably for several decades.

