CHÂTEAU DES JACQUES

MORGON

Côte du Py



Color / Grapes
Red/Gamay

Region
Beaujolais

Appellation
Morgon "Côte du Py"

Features
An emblematic terroir composed of bluish rocks derived from an underwater volcano and whose origins are even more ancient than the pink granite of Moulin à Vent.

Vinification
Picked and sorted by hand, then often de-stemmed, the grapes macerate slowly over the course of three to four weeks. Pigeage and pumping over take place during fermentation depending on the vintage.

Winemaking and bottling
The wines are aged in our historic cellar for 10 months, a period spent in oak barrels : new barrels and one year/two years old barrels. The oak used to make the barrels comes from the French forests of Allier, Limousin and Nivernais.

Tasting / Food pairing
The interesting aspect of Côte du PY originates from the blue rock which is richer than its neighbour planted on granite. It shows rich aromas of white pepper and blackberry together with full body. Its complexity will enhance a wide range of delicate dishes.

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