



# 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.

