



MORGON

Côte du Py

2018

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 mainly 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.

Winemaking and bottling

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

Vintage

The rainiest winter in 60 years allowed the water tables to replenish which will become salutary later in the season.

A dry and sunny spring will give birth to the first flowers at the end of May. From the 13 of June drought and record temperatures will establish and last until the harvest time. These extreme conditions pushed us to harvest on the 30th of August. Maturity of the grapes was perfect. The high temperature implied to harvest at the earliest hours and allocate quickly our resources to pick at the right time for each parcel. The resulting wines are still fresh and balanced with deep colour and a generous complexity.

Tasting / Food pairing

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 harmony, and can then age comfortably for several decades.

