



MORGON

Côte du Py

2010

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

2010 took shape under normal climatic conditions; that's to say there were no notable abnormalities in the weather pattern that year. Nevertheless, average temperatures were moderate. The bunches were both ripe and well balanced on arrival at the winery. Their healthy state permitted good levels of extraction. The finished wines have shown themselves to be generously fruited, with a silky tannin structure. These wines will age well over the course of several decades.

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.

