Château des Jacques

MORGON



Color / Grapes
Red/Gamay

Region
Beaujolais

Appellation
Morgon

Features
This cuvée is the harmonious blend of our three terroirs: Bellevue, Côte du Py, and Roche Noire. The vines grow on pink granite or diorite, a blue stone that is emblematic of the Côte du Py. Soil depth and levels of weathering characteristics vary between vineyard plots. It's one of the most important Crus of Beaujolais, by its size (1,150 hectares) and its geological variety.

Vinification
Picked up by hand in small baskets, then sorted, the grapes macerate slowly during three to four weeks. Punching down and pump-overs punctuate the fermentation, depending on the nature of the vintage.

Winemaking and bottling
The wines are aged for 10 months, partly in concrete tanks and partly in oak barrels, in our old 17th-century cellar. The oak comes from the forests of Nivernais, Limousin, and Allier.

Tasting / Food pairing
Morgon is defined by its rich volcanic terroir. Powerful and structured, the tannins retain the characteristic roundness of Gamay. Its depth and violet aromas make it a natural match for dishes with strong character.

Preservation
Two to three years are needed for this wine to begin revealing itself. Its aging potential is several decades.