



CHÂTEAU DES JACQUES

MORGON

Color / Grapes

Red/Gamay

Region

Beaujolais

Appellation

Morgon

Features

This wine is a blend made from three vineyards within the appellation of Morgon : Côte du Py, Bellevue and Roche Noire. They are planted on pink granite or on diorite: the blue rock landmark of Côte du Py. The depth and alteration of these soils vary from one vineyard to another.

Vinification

Picked and sorted by hand, then often de-stemmed, the grapes macerate slowly over the course of three or four weeks. Some pigeage and pumping take place during the fermentation period, according to the vintage.

Winemaking and bottling

The wines are aged for 10 months in concrete tank and in oak barrels, in our historic cellar ; new oak, one, two and three vintages old barrels. The oak used to make the barrels comes from the forests of Allier, Limousin and Nivernais.

Tasting / Food pairing

This Morgon individual character originates from the rich volcanic soils on which it grows. Although firm and powerful, the tannins show the Gamay typical suppleness. This deep wine with violet aromas will perfectly match all sorts of dishes with great personality.

Preservation

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

