



Production area

Grapes for this village appellation are harvested within a delimited area of the village of Villié-Morgon and represent 1 125 hectares.

Origins

Located at the heart of the Beaujolais Crus, the Morgon appellation is the second largest after Brouilly. The soil, formed by the disintegration of friable crystalline rock – mostly pyretic schist – is rich in iron oxide with some manganese. It contains stones at different stages of erosion and varying proportions of clay. What is known as “roche pourrie” (rotten rock) or “morgon” is almost completely eroded schist and ancient blue-green volcanic rock.

Varietal

100% Gamay

Vinification and maturing

Semi-carbonic maceration and vinification take place in thermo-regulated stainless steel tanks at 30°C. The wine is allowed to rest for 3 to 6 months in the tank.

Tasting notes

COLOUR : Deep purple flecked with ruby.
NOSE : Fragrances of stone fruits: apricot, red fleshed peach, cherry, plum, as well as notes of rupe fruit and kirsch.
PALATE : Morgon is rich and structured, powerful and fleshy. It is often said that the wine “Morgons”, meaning that it matures into a complex wine.

Food and wine pairing

Enjoy with deli meats, terrines, game, undercut of beef with shalotts and chesses like Maroilles ou le Beaufort.

Serving suggestions

10 to 12°C

Ageing potential

5 to 10 years

