



Jacques CHARLET
Depuis 1754

MORGON

Appellation d'Origine Protégée

Côte du Py



REGION

France / Bourgogne / Beaujolais

GRAPE VARIETY Gamay Noir

OWNER Jacques Charlet

WINEMAKER Jean-Pierre Rodet

VINEYARD

Silty-clayey superficial soil on deep altered schist which we find at 50 cms depth (other named "blue rock "). During its erosion, some harder veins of this rock give birth to visible rocky on surface residues, while its softer constituents are transformed into clays and silt. These soils are rich, in minerals such as magnesium.

WINEMAKING & AGING

Manual harvest, destemmed grapes, burgundian vinification with long macération under "grilled hat" (chapeau grillé method). The ca is pushed down and maintained ad mid-height in the vat during 3 to 4 weeks for a long, soft and more complex extractions of tannins and Anthocyanes.

TASTING NOTES

This Morgon offers a shiny purplish ruby colour. The nose distinguishes itself by a remarkable complexity: notes of kirsch and raspberry liquor, a touch of smoke, spices... The mouth is soft, with melted tannins and a pleasant sensation of roundness. Even there the aromas express themselves with elegance, intensity and especially persistency in finale.

FOOD PAIRINGS

Meat pie, poultry with curry sauce, game birds, french cheese such as "Saint-Marcellin"

VEGGIE : Vegetables tian

WINE SERVICE TEMPERATURE from 15 to 18 °C

AWARDS

- 2013 Vintage - 16/20 - Le Point Magazine
- 2014 Vintage - Silver Medal - IWC
- 2014 Vintage - Quotation - Dussert Gerber Guide

Le Point



DOMAINE

Overlooking the village of Villie-Morgon, « climat » Côte du Py is the pride of the appellation.



Côte du Py vineyard in autumn



Gamay Noir grape



Côte du Py vineyard

