

# **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-clayer 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**

COTE DU PY

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



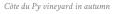




## **DOMAINE**

Overlooking the village of Villie-Morgon,  $\ll$  climat  $\gg$  Côte du Py is the pride of the appellation.





Gamay Noir grape

Côte du Py vineyard

