



MORGON

Appellation d'Origine Protégée

Côte du Py



REGION

France / Bourgogne / Beaujolais

GRAPE VARIETY Gamay Noir

WINEMAKER Tristan Larsen

SOIL

Soil on altered schist and piedmont soil with "blue stones", rich in magnesium, clayey and relatively deep.

VINIFICATION & AGEING

Manual harvests carefully sorted in the vineyard and in the cellar. Partial destemming, long maceration for 30 days in wooden vats. Aging on fine lees in large oak barrels for 18 months.

TASTING NOTES

The nose is intense, rich and complex. There are notes of plum, blackberry and blueberry, combined with spicy, cocoa aromas, all on a slightly minty background. The mouth is rich and concentrated, with beautiful silky tannins. The finish is harmonious, the aromas expressive and above all persistent.

FOOD & WINE PAIRINGS

Grilled meats, steaks or leg of lamb. But also vegetables and matured cheeses

SERVING TEMPERATURE from 15 to 18 °C

AGEING POTENTIAL From 3 to 5 years

ESTATE

This majestic residence was built in 1840 by industrialists inhabitants of Lyon. The Chateau overlooks the village of Villié-Morgon on Bellevue Hill.



The Château

The cellar

Winery