



MORGON

Appellation d'Origine Protégée

Climat Les Charmes

REGION

France / Bourgogne / Beaujolais

GRAPE VARIETY Gamay Noir

OWNER SNC Les Domaines Jean Loron

WINEMAKER Jean-Pierre Rodet

SOIL

South-East facing slopes. 7 Ha in the climat Les Charmes. Soil: light brown sandy loam, low in organic matter, over red and white clay (very structured and crumbly clay) with large blocks of Sandstone.

VINIFICATION & AGEING

Hand harvested. Partially de-stemmed grapes, long fermentation of about 3 weeks with manual punching down. Partial aging in large foudres or French oak barrels for 9-10 months

TASTING NOTES

Intense sour cherry aromas and notes of kirsch with highlights of cinnamon, blond tobacco and floral notes (roses). Fine elegant tannins. A harmonious and seductive wine with a wide range of aromas.

FOOD & WINE PAIRINGS

Vegetable stew, sweet bread, farmhouse cheese

SERVING TEMPERATURE from 15 to 18 °C

AGEING POTENTIAL 3-8 years



AWARDS

- Vintage 2015 - Concours Grands Vins des Beaujolais 2017 - OR
- Vintage 2015 - Revue DECANTER - 91/100
- Vintage 2016 - Wine Enthusiast 2017 - 92/100



Decanter

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 Chateau

The cellar

Winery

