

MORGON "LES CHARMES"



Beaujolais

The vineyard:
 Granitic soil (granitic sand and crumbly shale)

Gamay

Vinification:
 Temperature-controlled stainless steel tanks
 10 days

AOC Village

Ageing:
 50 % in 350 litre barrels
 50 % in vats
 10 to 12 months

Located to the west of the hamlet of Morgon, in the southernmost part of the appellation, the vineyards cover gentle, south-east facing slopes at altitudes of between 350 and 400 metres. The highly eroded soil is very stony, giving this Morgon "Les Charmes" all of the fleshy fruitiness of the great Beaujolais wines, and rich, elegant expression typical of Burgundy wines.

Tasting notes

Its nose is redolent of jam with nuances of spice and a discrete touch of smoke. It offers tannic structure and lovely fullness with a slight limestone profile. On the palate, this wine features exceptional volume, fleshiness and pleasing length.

Food/wine pairing

Our Morgon "Les Charmes" is the perfect match for grilled meats and deli meats. At the end of your meal, pair it with fine, fruity cheeses.

Serving and cellaring

Serve between 12°C and 13°C. (53-55°F)
 May be enjoyed now while young or laid down for 3 to 5 years or more.