Domaine Guillot - Gonin

TECHNICAL SHEET

Morgon

Jean-Philippe Guillot

Appellation Morgon Contrôlée · Cru du Beaujolais · Red wine



ALCOHOL	SERVE AT	CELLARING
13% vol.	16 °C	10 years

The wine

GRAPE VARIETY	Gamay
SOIL	Weathered granite and schist
LOCATION	North-east of the village of Villié-Morgon
ORIGIN	Blend of plots from the lieux-dits Douby, Les Micouds and Corcelette
HARVEST	By hand
VINIFICATION	Grapes macerated in vat
AGEING	9 months in vat

Tasting notes

Colour Deep, intense garnet.

Nose Spicy, with notes of peach, plum and cherry.

Palate Powerful yet balanced, with a velvety finish.

Food pairing

A versatile wine for every occasion. In its early years it is a subtle match for spicy dishes, barbecue, red and white meats and roast poultry.

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