Domaine Guillot - Gonin

TECHNICAL SHEET

Morgon

Côte du Py

Appellation Morgon Contrôlée · Cru du Beaujolais · Red wine



ALCOHOL	SERVE AT	CELLARING
13% vol.	16 °C	12 years

The wine

GRAPE VARIETY	Gamay
SOIL	Weathered granite and schist
LOCATION	South-east face of the Py hill, between the hamlet of Morgon and the village of Villié-Morgon
ORIGIN	Three plots of very old, steep vines in the Côte du Py climat, goblet-pruned (gobelet)
HARVEST	By hand
VINIFICATION	Grapes macerated in vat
AGEING	15 months in vat

Tasting notes

Colour Deep garnet.

Nose Subtle notes of blackcurrant, blackberry and red fruit.

Palate Fleshy and concentrated, with a finish that softens with age.

Food pairing

Game in sauce, coq au vin and red meats. With age, a fine match for soft cheeses at full ripeness (Munster, Saint-Nectaire…).

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