

MORGON CÔTE DU PY

BEAUJOLAIS



Location :

Located on the south-east side of the hill of Py which separates the hamlet of Morgon and the village of Villié Morgon.

Soil :

Granite and altered schists

Grape Variety :

Gamay

Color :

Red

Alcohol :

13 % vol.

Vinification :

Manual harvesting, maceration of grapes in tanks

Tasting Notes :

Its robe is a deep garnet color, its aromas reveal of blackcurrant, blackberry and red fruit on the nose. Fleshy and concentrated in the mouth, with a finish that softens with time.

Pairing Suggestions :

Game in sauce, coq au vin, red meat, as it ages, it goes very well with very slightly advanced soft cheese (Munster, Saint Nectaire..).

Vignerons • Récoltants