

MORGON TRADITIONNEL JEAN PHILIPPE GUILLOT

BEAUJOLAIS



Location :

North-East of the village of Villié Morgon

Soil :

Shist and disintegrated granite

Grape Variety :

Gamay

Color :

Red

Alcohol :

13 % vol.

Vinification :

Manual harvesting, maceration of grapes in tanks

Tasting Notes :

A deep garnet color, a peppery nose with nuances of stone fruits such as peach, plum but also cherry. This Morgon is powerful in mouth while being well balanced, for a silky finish.

Pairing Suggestions :

Adaptable to all circumstances. In its early years it subtly accompanies spicy dishes, barbecues, red and white meats or roasted poultry. When older, cheese platters will perfectly suit it.