



MORGON CÔTE DU PY

Situation

In the heart of the Crus area of Beaujolais, wines of “Morgon” AOC are often described as best representing the character of their terroir. The appellation is dominated by a hill called Mont du Py. Its soil of decomposed schist gives typical aromas to the wines. French winemakers usually describe this particularity in a verb: “morgonner”, be like a Morgon.

Chauvet’s Morgon Côte du Py is produced on this hill peaking at 300m above sea-level. The selected parcels are very sunny, on south-oriented steep slopes.

Tasting

Deep ruby in color, this wine offers a complex nose, minerally and fruity. It mingles aromas of ripe raspberry, black and morello cherries with hints of flint, ink, clove and black pepper.

The highly vibrant palate has a sound underlying structure which is powerful yet velvety, thanks to tannins which, despite mellowing, are still very perceptible. This is a stylish wine bearing the hallmarks of its terroir with a long and spicy finish.

How to drink and serve

Serve at 15° to 16°C on game, a piece of local Charolais beef or on a truffled soft cheese.

Wine for laying down, to keep 12 to 17 years.

Origin
Beaujolais, France

Grape variety
Gamay Noir

Age of the vines
55 years on average

Soil
Decomposed schist and very old igneous rock

Wine making
The grapes are partly destemmed and macerated for 12 to 14 days. Aging in cement tanks, no fining and light filtration.

