



Morgon Côte du Py AOC

The strength of a terroir

Grape variety: Gamay Noir à Jus Blanc

Vineyard:

"Côte du Py" a famous 'climat' or named vineyard in the Morgon appellation area.

A 0.66 hectare (1.6 acre) plot facing the rising sun, 320 metres above sea level, planted in 1965.

Quite shallow soil over blue volcanic stone.

10 000 vines per hectare, traditional low goblet pruning.

Maximum production, 4500 bottles per vintage.

Vinification:

Manual harvest with strict sorting

Fermentation temperature 28-32° C (82-90°F)

10 to 14 day maceration

12 month vat maturing.

Tasting notes:

Deep garnet robe. Cherry, wild cherry and kirsch aromas. Fleshy, very long-lasting mouthfeel. The mineral feel from the plot comes through at the end.

Requires a few years to reach its peak.

Cellaring potential: 8 to 10 years.

Serve at between 16 and 18°C (60 and 65°F).

Food and wine pairings:

Partners grilled red meat, beef rib steak, nut roast, game and matured cheeses.



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