



MORGON

Château Gaillard 2020

Appellation: Morgon

Climate: Douby – Locality “Chateau Gaillard”

Surface under vine for this wine: 1.03 ha

Age of the vines: 80 years old

Soil types: sand and granite

Exposure: facing south

Picking: by hand

Harvest date: August 26, 2020

Winemaking: tradition (10% destemmed)

Vatting period: 10 days

Maturing period: 7 months in cement tanks

Alcohol content: 14.5% vol.

Bottling: April 2021

In the process of obtaining organic certification since 2020

DÉGUSTATION

Issue de la partie Nord du cru Morgon, aux abords de Fleurie. Cette belle cuvée évoque de savoureuses notes de fraise, violette et mûres sauvages. Elle se distingue par sa densité. Tout en longueur, c'est un vin délicat et un bel ambassadeur de l'appellation Morgon par sa persistance en bouche.

PRESS REVIEW

- *Guide de la Revue du Vin de France 2020*, 3 stars. Our property is ranked among the «high-class estates, often endowed with fabulous terroirs, must-haves, which through their consistency and excellent standard of production, should figure in the cellar of connoisseurs.”.
- *Guide des vins de France 2019 Bettane et Desseauve*, boasting 4 stars since 2016: “Four stars identify top quality producers – glories of France’s vineyards.”
- 2nd in the top 10 winemakers in 2018, across all regions.
- 95/100 and 96/100 in 2021 attributed by William Kelley for Morgon Javernières and Morgon Javernières “*Les Impénitents*” in the *Wine advocate* (Robert Parker) – the best rated Beaujolais wines.
- Best tasting score (20/20) in *Bourgogne et Beaujolais aujourd’hui* (May 2021 issue).