



## MORGON

### Corcelette 2020

Appellation: Morgon

Climate: Corcelette

Surface under vine for this wine: 0.80 ha

Age of the vines: 50 years old

Soil types: infertile pink granite at a high altitude

Exposure: facing south

Merchant structure, outsourced grapes

## TASTING NOTES

Derived from the western part of the Morgon appellation area next to Saint-Joseph, this wine exhales fragrant acidulated red berry notes, red currant and raspberry. It is characterized by a well-balanced palate, both taut and tasty, all the while already pleasant to drink.

## HISTORY

Situated in Villié-Morgon within the Beaujolais appellation area, Domaine Louis-Claude Desvignes mirrors its stones: robust, worn by the years, reinvigorated from one generation to the next. At present, the eighth one is prolonging this expertise, inspired by tradition, all the while enriching the estate through perpetual self-questioning. Behind the gateway dating back to 1722 and the typical arch of the traditional winegrower's house, our delicate surprising and powerful wines mature and become even more refined.

*La Revue du Vin de France's 2021 guide* attributed 3 stars to the estate. It was described as a "Producer of top class wines, among the very best in France."

It obtained a 4-star rating from *The Bettane & Desseauve Guide des vins de France* in 2019.