



MORGON

Côte du Py 2020

Appellation: Morgon

Climate: Cote du Py

Surface under vine for this wine: 2.2 ha

Age of the vines: 70 years old

Soil types: schist and disaggregated igneous rock

Exposure: slopes facing south-east

Vine-growing: the soils are tilled (managed without weed killers). Use of products approved for organic growing since 2005. To avoid compacted soil and to respect microbial life, all of the work carried out in the vineyard is done by hand, (aside from ploughing and treatments).

The estate's vines obtained organic certification in 2021.

Picking: by hand.

Harvest date: August 25, 2020

Winemaking: traditional in whole bunches

Vatting period: 10 days

Maturing period: 10 months in cement tanks

Alcohol content: 14.5% vol.

Bottling: late May 2021

TASTING NOTES

Derived from the eastern part of the Py hill, which overlooks the entire appellation, this very nice wine boasts fragrant aromas of licorice. Fairly dense of the palate, it expresses tasty fruit with pleasant tannins. In addition it displays plenty of ageing potential!

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).