



## MORGON

### Montpelain 2020

Appellation: Morgon  
Climate: Montpelain  
Surface under vine for this wine: 0.75 ha  
Age of the vines: 80 years old  
Soil types: sand and clay  
Exposure: facing east  
Picking: by hand  
Harvest date: September 2, 2020  
Winemaking: traditional (10% destemming)  
Vatting period: 10 days  
Maturing period: 7 months in cement tanks  
Alcohol content: 14% vol.  
Bottling: April 2021  
Certified organically grown grapes since 2021.

### TASTING NOTES

Derived from the eastern part of the Morgon appellation area, next to Lancié. This parcel wine exhales a fragrant nose of black fruit, wild black berries and graphite. It is characterized by a well-structured and juicy palate, with plenty of length. Displaying a strong personality, this offering embodies the appellation's typical style, thereby providing persistence and body.

### 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 Desseave*, boasting 4 stars since 2016: “Four stars identify top quality producers – glories of France’s vineyards.”
- 2<sup>nd</sup> 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).