



## MORGON

### La Voûte Saint-Vincent 2020

Appellation: Morgon

Climate: Douby

Surface under vine for this wine: 4.5 ha

Age of the vines: 45 years old

Soil types: disaggregated sandy granite on the surface

Exposure: a blend of parcels from various slopes

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 24, 29, 30 and September 1, 2020.

Winemaking: traditional (50% destemming)

Vatting period: 10 days

Maturing period: 7 to 9 months in cement tanks.

Alcohol content: 13% vol.

Bottling: April and June 2021

## TASTING NOTES

Derived from the northern part of the Morgon appellation area, on the edge of Fleurie and Chiroubles, this wine exhales frank aromas, evoking tasty notes of red berries and sloe.

It displays a well-balanced, round and tasty palate. Its superb fruitiness, coated with elegant tannins, delivers a delicious flavorsome sensation. This versatile wine will pair well with many delicious moments.

## 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.”
- 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).