



Since 1865, the spirit of Mommessin has consisted of a Beaujolais soul and a Burgundian heart that define a style that is fruity, powerful and very close to its roots. The Mommessin spirit stands out for the alliance of two winegrowing regions - Burgundy and the Beaujolais, two cultures that make our wines distinctive and appealing.

### Origins

From the 10th Century onwards, we find traces of vineyards in Morgon. An act dated 956 A.D. shows the sale of a vineyard by the Sire de Beaujeu to a local vassal. Morgon is one of the 10 crus of the Beaujolais. The vineyard is situated on hills west of the Saône river, in the heart of the crus in the northern part of the region. (50 Km north of Lyon, 25 km north of Villefranche and 25 km south of Mâcon) and stretches over 1,100 hectares.

### Grape varietal

Black Gamay with white juice.

### Terroir

A special terroir made up of decomposed rocks and brittle schists, Morgon is split between 6 distinct climats - Les Micouds, Corcelette, Douby, Les Grands Cras, Les Charmes and the most famous "Côte du Py".

Formed by the weathering of brittle crystalline rocks, essentially pyritic schists, rich in iron-oxide and a little manganese, the soil is made up by irregular-shaped rocks, thus containing more or less clay. What is known as "roche pourrie" or "morgon" is a very-advanced form of schists and very old volcanic rocks. The Py hillside, which culminates at 352 metres gives the best terroirs with fine layers of volcanic, schistous rocks rich in manganese and iron.

### Vine and soil

Soil: very deep and drains easily, ideal conditions for the Gamay grape whatever the weather

Vineyard age: between 35 and 45 years old.

Yield: 56 hectoliters per hectare

3 hectares divided in 4 plots have been selected with the partner-grower.

Oriented south and south-west with a slope often greater than 30%.

The vines are pruned « en gobelet » and « en cordon-de-Royat ». They are managed with sustainable farming methods



### Vinification and maturing

The harvest is collected by our partner-growers. Burgundy-style vinification: 60% of the grapes have been destemmed. Then, the harvest has been placed in a concrete vat by gravity.

The fermentation maceration which lasted 3 to 4 weeks with cap-punching, over-pumping and racking before pressing at the end of October.

A plot selection has been realized, and each cuvee is vinified separately. 30% of the wine is aged in 228-litre oak Burgundy barrels of French origin, mainly from the Tronçais forest undergo a medium « firing », to give a light toasted style, with sweetness and roundness.

The wine will be aged for 12 months on fine lees.

Bottled in October 2020.  
20 350 bottles produced.

### Food and wine pairing

Morgon « Côte du Py » pairs well with duck and feathered game dishes. It would also match with ripened cheeses full of character.

Let be amazed by decanting this astonishing wine!

### Tasting notes

Combining a deep red-ruby robe and a subtle nose of very ripe black fruits, and even cherry in brandy. A touch of black chocolate slightly toasted can be found in this exceptional wine.

A fleshy and racy palate with dense and voluptuous tannins, elegant with a great energy and a long aromatic persistency.

### Serving suggestions

Best served at a temperature of about 15°C to 18°C. (59-64°F.)

### Ageing potential

Morgon « Côte de Py » has a tremendous ageing potential: This well-balanced wine can age up to 10 years, with correct temperature and humidity conditions.