



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

Harvest took place on the "Côte du Py" parcels, on September 2021, the 23rd.

The grapes were collected by our partner-growers.

Burgundy-style vinification:

- 80% of the grapes have been destemmed, before being placed in a concrete vat by gravity.
- The maceration lasted 18 days with cap-punching, over-pumping and racking before the pressing.
- A plot selection has been realized, and each cuvee is vinified separately.

- 20% 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 is aged on fine lees.

Bottling after a light filtration.
32 000 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

The wine shows a deep red-ruby dress with violet hues.
The nose is dominated by black fruits aromas, blueberry and spicy notes.
A great pure minerality in the mouth with dense and velvety tannins, a very elegant wine with 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.

Vintage : 2021

A very small harvest but a success !

The harvest 2021 was spread out over three weeks and finished around October 6th in vineyards with later ripening.

First tastings revealed very fruity, fine, elegant, flattering and soft wines.