



MOMMESSIN

FONDÉE EN 1865

Les Grandes Mises

# MORGON

APPELLATION MORGON CONTRÔLÉE

## CÔTE DU PY

2018

### HISTORY

A bill of sale dated 956 AC has proven the existence of a thousand-year winemaking activity in the Appellation. Morgon is one of the ten Cru of Beaujolais and covers around 1 100 hectares.

### TERROIR

The vineyard is planted on a particular terroir, formed with volcanic, sedimentary and metamorphic rocks of Devonian age (about 380 million years ago).

« La Côte du Py » is the most famous climate in Morgon, which rises 352m above sea level.

The selected plots are growing on porous and deep sandy clay, blue stones soils. This area is perfect for the development of the Gamay.

### VINE AND SOIL

**Grape variety:** Black Gamay

**Vineyard age:** between 35 and 40 years old.

**Yield:** between 45 and 52 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



# GRAND BEAUJOLAIS

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**Bottled in January 2020: 22 600 bottles in total**

#### HARVEST

Harvesting began on 6th September.

#### VINIFICATION & AGEING

The harvest is collected by our partner-growers. Burgundy-style vinification: 80% 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.

A plot selection has been realized, and each cuvee is vinified separately. The wine is aged on fine lies 12 months 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.

Bottled in January after a very light filtration  
22 600 bottles in total.

#### WINE

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.

#### AGEING POTENTIAL AND SERVING

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. Best served at between 15°C and 18°C.

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!



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