



MORGON Climat Le Py

The « Cote du Py » climate is a real jewel in the region and is the origin of a silky and rich cuvee..



The vines The more 60 years old vines product one of the most bestknown cru of te Beaujolais upon a soil called « musty rock ». The soil is made of manganese and oxyded iron. The production is controlled by way of the pruning and the high density of seeding (10 000 foote/ha). It allows to obtain a quality harvest full of sugar and flavours. Picked by hand, we focus our attention on a precise

Wine making Traditional vatting with semicarbonic fermentation during 12 to 14 days.

Wine tasting Deep red color with cherry stone aromas and lightly floral (iris and peony). In the mouth we can feel candied fruits flavours. The Kirsch and the cherry are blended with redcurrant and blackberry notes. Best served at 16-18°C with gratins, beef and cheese.

Keeping 5 to 10 years