



Joseph Drouhin

Morgon

2022

SERVICE



Cellaring

Optimal consumption: 2 to 5 years
Ageing potential: 7 years



Tasting temperature

15°C (57°F)

Grape variety

Gamay

Vineyard

Producing commune: Villié-Morgon.

Site: at the heart of Beaujolais, between Régnié and Chiroubles.

History & tradition: the term « morgon » means « decayed soil », the schist falls in pieces.

Soil: made up of broken up schist and thin sheets of mica, giving the wine its character and longevity.

Tasting

par Véronique Boss-Drouhin

Good structure, recalling the profile of some of the great wines of the Côte d'Or. Deep garnet colour; powerful aromas of cherry and will berries. Fleshy on the palate. A lot of character.

Winemaking

Supply: this wine comes from grapes and musts purchased from supply partners according to rigorous specifications.

Harvest: grapes harvested by hands. If necessary, a careful sorting is proceeded in the vineyard and at the winery.

Vinification: traditional for Beaujolais, semi-carbonic maceration, full bunches of grapes. The maceration lasts 4 to 10 days.

Ageing: in stainless-steel vats for a period of 10 to 12 months.



Vintage

2022 provided Beaujolais wines with a wide variety of profiles: full-bodied and structured wines with a deep colour, typical wines for cellaring, but also fleshy wines pleasant to drink.