

DOMAINE DU CHAPITRE

Morgon

2020

History

The beautiful 35-hectare estate in the village of La Chapelle de Guinchay includes Beaujolais Crus (Morgon, Fleurie and Saint-Amour), Beaujolais and Beaujolais-Villages, Bourgogne Chardonnay and Mâcon-Villages.

Grape variety

Gamay

Origin

The appellation covers the commune of Villié-Morgon (Rhône) and is located in the center of the vineyards of the 10 Beaujolais crus. This is one of the 10 most typical wines: it is the origin of the French term for tasting "morgonner".

Vinification

Harvest by hand. Traditional vinification. Maceration in temperature controlled stainless steel tanks. Long fermentation during which pumping over is performed. The wines are aged on fine lees for 10 months in stainless steel.

Soil

Granitic soils, well filtered and poor, with manganese shale veins.



Colour

Deep ruby red in colour.



Nose

A discreet nose of woody and spicy notes.



Palate

The palate is rich. On the finish, the minerality brings a lot of character to this wine. A nice ageing potential!

Recommandations

Excellent on grilled red meats or with sauce, terrines and pâtés. Cheeses with strong flavours such as Livarot, Maroilles, Epoisses... but also hard cheeses such as Beaufort.

Serving

14-16°C

Cellar potential

Drink within 2 years.



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