

MORGON



TERROIR

Overlooked by Mont du Py, the plots of "roche pourrie" (rotten rock) made up of very ancient schist and eruptive rock are shared between 6 very distinct named vineyards or 'climats', the most famous of which is Côte du Py. Morgon is maybe the Cru that best expresses its terroir. So much so that the winemakers here have invented a special word to describe what it does on reaching its peak; Morgon is said to "morgonne". A verb that has been adopted by many wine specialists.

TASTING

Deep garnet color with purplish reflections.

A flattering nose on the fruit, aromas of ripe stone fruits (cherry, plum...), crushed red fruits.

A rich, fleshy and powerful wine with a fruity taste.

FOOD MATCHING

Guinea fowl, black pudding, beef skewer, pork, fine cheeses.

REGION	Beaujolais
TYPE	AOC
LEVEL	Village
GRAPES	Gamay
SERVICE TEMPERATURE	12°C
AGING POTENTIAL	5 years
COLOR	Red

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