

JEAN ERNEST DESCOMBES MORGON 2022

AOC Morgon



TASTING NOTES: This wine offers a brilliant garnet color. Refined and intense aromas of black fruit, kirsch and brandied cherries leap from the glass. Full-bodied with firm, youthful tannins and a hint of spice on the finish.

VITICULTURE: The grapes come from a 29.7-acre Southeast-facing Estate vineyard, with vines more than 50 years old (and some as old as 100 years).

VINIFICATION: Harvesting of this wine is conducted manually, in whole bunches, with the grapes destemmed before pressing. Semi carbonic maceration lasts between 10 to 12 days, with malolactic fermentation taking place in temperature-controlled stainless-steel vats between 82.4° F – 86° F.

FAMILY: Nicole Descombes Savoye, known as “the Queen of Beaujolais” took over running the winery and vineyards when her parents passed away in 1993 (Nicole’s father, Jean Ernst, was considered one of the great winemakers of the region). Descombes is the first grower that Georges Duboeuf started working with when he started Les Vins Georges Duboeuf in 1968.

PRODUCER: Jean Ernest Descombes

REGION: AOC Morgon

GRAPE(S): 100% Gamay

SKU: GDMGJD227

ALCOHOL: 13.5%

TOTAL ACIDITY: 5.7 G/L

RESIDUAL SUGAR: 1.2 G/L

pH: 3.4