

DOMAINE DE JAVERNIÈRE CÔTES DU PY MORGON 2021

AOC Morgon



TASTING NOTES: This Cote du Py has a robe of brilliant deep garnet color. A perfect expression of the Terroir, the wine announces itself with aromas of black fruits, black cherry matched with spices, and a touch of pepper. Charming, voluminous and powerful on the palate with fine and coated tannins, where a beautiful maturity of the grapes is evident. Its elegance matches the fabulous character of the 2020 vintage.

VITICULTURE: The grapes come from a 24.7-acre, South-facing vineyard, with Goblet-trained vines over 50 years old.

VINIFICATION: The grapes were harvested manually, in whole bunches. After destemming, the grapes undergo carbonic maceration, with frequent pump-over. Malolactic fermentation takes place, followed by aging in stainless steel.

FAMILY: Morgon comes from a special terroir made up of decomposed rock and friable schist and is without doubt the most typical of the ten Beaujolais "crus". Its "terroir" taste becomes more intense over time. In 1985, Hervé Lacoque moved to this domain, which was founded five generations previously. They have a long-standing relationship with Les Vins Georges Duboeuf.

PRODUCER: Domaine de Javernière

REGION: AOC Morgon

GRAPE(S): 100% Gamay

SKU: GDMGDJ217

ALCOHOL: 13%

TOTAL ACIDITY: 5.27 G/L

RESIDUAL SUGAR: 1.3 G/L

pH: 3.75