

# JEAN ERNEST DESCOMBES CÔTES DU PY MORGON 2021

AOC Morgon



**TASTING NOTES:** This wine offers a shiny purple color. Complex fruity and floral aromas of black cherry, cassis, kirsch, with notes of spices. Full-bodied, rich and structured, with firm tannins and a persistent finish. It has very good aging potential.

**VITICULTURE:** The grapes come from a 17.3-acre south-facing estate vineyard, with vines more than 50 years old.

**VINIFICATION:** Harvesting of this wine is conducted manually, in whole bunches, and the grapes are 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 (28 – 30° C).

**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:** GDMGJC217

**ALCOHOL:** 13.5%

**TOTAL ACIDITY:** 5.27 G/L

**RESIDUAL SUGAR:** 1.3 G/L

**pH:** 3.56