



DOMAINES
&
CHÂTEAUX

2018

DOMAINE DE JAVERNIÈRE CÔTE DU PY MORGON



WINE DATA

Producer

Domaine de Javernière

Country

France

Region

A.O.C. Beaujolais

Cru

Morgon

Wine Composition

100% Gamay

Alcohol

13%

Total Acidity

5.05 G/L

Residual Sugar

1.5 G/L

pH

3.75

DESCRIPTION

Brilliant garnet color. It provides aromas of fresh black fruits, cherry and kirsch, along with the minerality that is typical of the Cote du Py terroir. Full-bodied, rich and structured in the mouth, it displays firm tannins and a persistent finish.

WINEMAKER'S NOTES

Harvesting of this wine is done manually in whole bunches from a 24.7 acre south-facing plot where the vines are 50 years and older and configured in the traditional Gobelet system. They are destemmed and only the best bunches move to vinification. This wine undergoes frequent pumping over, with malolactic fermentation taking place in stainless steel tanks. The wine does not see any oak.

SERVING HINTS

This first-class wine pairs best with grilled meats, spicy foods and aged cheeses.

INTERESTING FACT

Morgon comes from a special terroir made up of decomposed rock and friable schist, and is without a doubt the most typical of the ten Beaujolais "Crus". Its "terroir" taste becomes more intense over time. The vineyards are owned by the Lacoque family who have farmed this land for many years.