



DOMAINES
&
CHÂTEAUX

2018

JEAN ERNEST DESCOMBES MORGON



WINE DATA

Producer

Jean Ernest Descombes

Country

France

Region

A.O.C. Beaujolais

Cru

Morgon

Wine Composition

100% Gamay

Alcohol

13%

Total Acidity

5.35 G/L

Residual Sugar

1.3 G/L

pH

3.47

DESCRIPTION

This first-class Morgon features a brilliant garnet color, and intense aromas of flowers, black fruits, kirsch, and subtle peach notes. Full-bodied, structured, balanced, and clean, with soft tannins and a long finish.

WINEMAKER'S NOTES

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). 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).

SERVING HINTS

This wine is best served with sirloin steak, roasted duck breast, stuffed portobello mushrooms and aged cheeses.

INTERESTING FACT

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.