

# Achievements & Recognitions



## Morgon Côte du Py

### “Highlights”

2018

- 93 Pts. James Suckling, *Feb. 18, 2019*

“Exotic aromas of peaches and dark berries with hints of wet earth, following through to a medium body, linear  
“A dense and powerful Côte du Py this vintage. Plenty of dense fruit, dried flowers and walnuts on the nose and palate. Full-bodied, tannic and persistent on the finish. Needs time to soften.”

- 90 Pts. Wine & Spirits, *October 2020*

“A rich and supple Morgon, this wine has persistent tannins that bring mineral tension and black-mushroom depths, completely gentled by the floral black-raspberry fruit. It’s an easy gamay with structure, ready to enjoy with prime rib.

- 94 Pts. Vinous, *Oct. 2019*

2017

- 92 Pts. James Suckling, *Feb. 18, 2019*

“Exotic aromas of peaches and dark berries with hints of wet earth, following through to a medium body, linear tannins and a long and flavorful finish. Very classy. Drink now or hold.”

- 94 Pts. VINOUS, *Oct. 2019*

2016

- 90 Pts. Wine Spectator, *Web Only 2018*

“A ripe, fleshy version, with raspberry tart and crushed red plum flavors, detailed with mineral, tea and floral elements. Vibrant, tangy acidity binds this together, showing light tannins on the lingering finish. Drink now through 2023.”

2015 –

- 91 Pts. – ‘EDITOR’S CHOICE’ Wine Enthusiast, *March 2017*

“A family-owned vineyard on this famous slope in Morgon supplies the grapes to Duboeuf for the wine. It is structured and dense, full of black plum and berry flavors. Acidity cuts through the tannins, resulting in a wine that will age well.”

- 90 Pts. – Wine Spectator, *Dec. 31, 2016*

“Fresh mineral notes line the wild strawberry, blackberry tea and red plum notes in this concentrated red. Dried herb and floral notes linger into the creamy finish.”

- 90 Pts Wine & Spirits, *October 2016*

“Super-ripe in its flavors of dimpled cherry skin and black cherry syrup, this has serious tannins that shape the fruit, feeling as if it were cut from black stone. It’s a wine that will age on tannins rather than acidity, needing a few years in the bottle to integrate.”

2014

- 90 Pts. Wine Enthusiast, *December 1, 2015*