



DOMAINES  
&  
CHÂTEAUX

2020

## JEAN ERNEST DESCOMBES CÔTE DU PY MORGON

### WINE DATA

#### Producer

Jean Ernest Descombes

#### Country

France

#### Region

A.O.C. Morgon

#### Cru

Morgon

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#### Wine Composition

100% Gamay

#### Alcohol

13.5%

#### Total Acidity

5.27 G/L

#### Residual Sugar

1.3 G/L

#### pH

3.56

### DESCRIPTION

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.

### WINEMAKER'S NOTES

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

A versatile wine, this Cote du Py is ideal served on its own, or with dishes like red meats, roasted duck breast, and aged cheese.

### 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.

