



DOMAINES  
&  
CHÂTEAUX

2020

## DOMAINE DE JAVERNIÈRE MORGON



### WINE DATA

#### Producer

Domaine de Javernière

#### Country

France

#### Region

A.O.C. Morgon

#### Cru

Morgon

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### Wine Composition

100% Gamay

#### Alcohol

13%

#### Total Acidity

5.27 G/L

#### Residual Sugar

1.3 G/L

#### pH

3.75

### DESCRIPTION

This wine presents a deep garnet color. It is a nice expression of the terroir with aromas of black fruits, like black cherry, matched with spices and a touch of pepper. This Morgon is charming, voluminous and powerful on the palate, with fine and coated tannins that show the beautiful maturity of the grapes.

### WINEMAKER'S NOTES

The 24.7-acre vineyard, with south-facing vines over 50 years old, is owned by the Lacoque family. Harvest is conducted manually, as it has been for generations. After removing the stems, the grapes are loaded into stainless steel vats where temperature-controlled carbonic maceration takes place over several days, with frequent pump over. The must undergoes malolactic fermentation, and the resulting wine is aged in the same vat prior to bottling.

### SERVING HINTS

Served at room temperature, it is a great accompaniment to a variety of grilled meats, spicy dishes and aged cheeses.

### INTERESTING FACT

Morgon comes from a special terroir made up of decomposed rock and friable schist, and is without doubt the most typical of the ten Beaujolais "crus". Its "terroir" taste becomes more intense over time. In 1985, Hervé Lacoque moved to this domain, which was founded five generations previously. They have a long-standing relationship with Les Vins Georges Duboeuf.