



DOMAINES
&
CHÂTEAUX

2018

DOMAINE DE JAVERNIÈRE

MORGON



WINE DATA

Producer
Domaine de Javernière

Country
France

Region
A.O.C. Beaujolais

Cru
Morgon

Wine Composition

100% Gamay
Alcohol
13%

Total Acidity
4.97 G/L

Residual Sugar
1.3 G/L

pH
3.71

DESCRIPTION

This 2018 vintage displays a brilliant garnet color in the glass. Lovely black fruit aromas, predominantly cherry and kirsch display in the nose. Generous, unctuous, voluptuous and tannic. A simply delicious Morgon with excellent aging potential.

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 de-stemmed and only the best bunches move to vinification. Malolactic fermentation takes place after pumping-over is conducted. The wine sees no oak and is aged in stainless steel tanks.

SERVING HINTS

This wine is best served with marinated pork ribs, aged cheeses and spicy dishes.

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.