

2018 DOMAINE MONT CHAVY (MORGON)



WINE DATA

Producer

Domaine

Mont Chavy

Country France

Region A.O.C. Morgon

Wine Composition
100% Gamay
Alcohol
14.1%
Total Acidity
5.05 G/L
Residual Sugar
1.2 G/L
pH
3.67

DESCRIPTION

This wine offers a brilliant garnet color, with aromas of black and red fruits, blackberry marmalade and spices. It is rich, full-bodied, balanced and generous, with unctuous tannins and a hint of kirsch on the finish. And there is good aging potential.

WINEMAKER'S NOTES

The grapes come from a 44.5-acre southeast-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. The wine undergoes semi-carbonic maceration, with malolactic fermentation taking place in temperatures-controlled stainless-steel vats.

SERVING HINTS

This wine pairs best with grilled red meats, mushroom risotto, spicy dishes, and aged cheeses.

INTERESTING FACT

The vineyards are owned by the Chavy family, long-time growers in Cru Morgon of Beaujolais.