



DOMAINES
&
CHÂTEAUX

2018

JEAN ERNEST DESCOMBES CÔTE DU PY MORGON



WINE DATA

Producer

Jean Ernest Descombes

Country

France

Region

A.O.C. Beaujolais

Cru

Morgon

Wine Composition

100% Gamay

Alcohol

13%

Total Acidity

5.37 G/L

Residual Sugar

1.2 G/L

pH

3.46

DESCRIPTION

This 2018 vintage has a shiny purple color. Complex fruity and floral aromas of black cherry, cassis, kirsch, and notes of spice. It is full-bodied, rich and well-structured, with firm tannins and a persistent finish. It offers good aging potential.

WINEMAKER'S NOTES

The grapes come from a 17.3-acre South-facing 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 temperatures-controlled stainless-steel vats between 82.4 and 86° F. 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 Ernest, was considered one of the great winemakers of the region).

SERVING HINTS

This wine is best served with red meat, 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.