

2020

DOMAINE DE JAVERNIÈRE CÔTE DU PY MORGON



WINE DATA

Producer
Domaine de Javernière

Country
France

Region
A.O.C. Morgon

Cru
Morgon

Wine Composition

100% Gamay

Alcohol
13%

Total Acidity
5.27 G/L

Residual Sugar
1.3 G/L

pH
3.75

DESCRIPTION

This Cote du Py has a robe of brilliant deep garnet color. A perfect expression of the Terroir, the wine announces itself with aromas of black fruits, black cherry matched with spices, and a touch of pepper. Charming, voluminous and powerful on the palate with fine and coated tannins, where a beautiful maturity of the grapes is evident. Its elegance matches the fabulous character of the 2020 vintage.

WINEMAKER'S NOTES

The grapes come from a 24.7-acre, South-facing vineyard, with Goblet-trained vines over 50 years old. The grapes were harvested manually, in whole bunches. After destemming, the grapes undergo carbonic maceration, with frequent pump-over. Malolactic fermentation takes place, followed by ageing in stainless steel.

SERVING HINTS

This wine pairs best with grilled red meats, spicy dishes, and aged cheese.

INTERESTING FACT

Morgon comes from a special terroir made up of decomposed rock and friable schist, and is without a doubt the most typical of the ten Beaujolais "Crus". Its "terroir" taste becomes more intense over time. The vineyards are owned by the Lacoque family who have farmed this land for many years.