

JEAN-MARC BURGAUD

MORGON 'COTE DU PY'

Morgon

WINEMAKER: Jean-Marc Burgaud

APPELLATION: Morgon

LIEU-DIT: Cote du Py

VARIETIES: Gamay

SOIL: Rich soil of blue stones coming from the disintegration of schist.

ABOUT THE WINE: This is a wine to keep; its character resulting from the soil composition (The cote du Py hillside near the tiny village of Morgon). This is the most typical wine of this appellation, thanks to its rich soil of blue stones coming from the disintegration of schist. The Morgon « Côte du Py » is full bodied and tannic. A wine to keep. The long maceration of the whole grape results in a powerful wine which improves over the years, giving a ripe stone-fruit fragrance on the nose like kirsch. Bottled in spring, it is necessary to be patient for it to develop its full potential.

VINEYARD'S AGE: 50 years

VINIFICATION: Maceration of the whole grapes for 12-14 days

Bottling in April, May

VINIFICATION IS TRADITIONAL: The maceration of whole grapes in vats (both stainless steel and concrete vats are employed at the estate) is of varying duration depending on the vintage and the appellation, without heat treatment, without the use of specific yeasts, in order to obtain typical and terroir wines.

The wines are raised in vats (stainless steel or concrete) or casks (Reserve, Javenniers, James cuvees) according to their characters and their origin for several months depending on the vintage and the appellation.

They are lightly filtered (or not according to the cuvées), before bottling that takes place from April to August, depending on the vintage, appellation, and cuvee.

