



Morgon « Inspiration de Jean-Etienne »

“Les Micouds” is the smallest terroir in Morgon in terms of surface area. It produces wines that combine fruitiness and suppleness. This cuvée displays a bright robe with garnet highlights. The nose reveals aromas of red and black fruits with a floral undertone. The palate is seductive and peppery, with vibrant juice and a luscious, fleshy character. The tannins are refined, the texture silky, and the finish lingers with freshness.



VINES & TERROIRS :

Grape Variety : Gamay

Color : Red

Vintage : 2021

Age of vines : 65 years

Terroir : Blue granite (The smallest climate and terroir of the appellation)

Type of culture : Sustainable agriculture with HVE3 Certification, pruning Gobelet

Type of harvest : Manual harvest

Density feet/ha : 9 000

Surface : 1.5 Ha

Yield : 50 hL/Ha

% vol alcohol : 13.5 %



VINIFICATION & AGING :

Vinification : Traditional vinification of Beaujolais in whole bunch: semi carbonic maceration with two pumping over per day during 10 min, maceration from 7 to 9 days in concrete tanks

Aging : 6 months in foudres (large oak barrels)

Cellaring : Between 2 to 15 years. Peak between 2 to 5 years



TASTING NOTES :

Eye : Intense and brilliant ruby color with purplish highlights

Nose : Is showing very well, opening in the glass with notes of raspberries, plums, dark chocolate and spices

Palate : Medium to full-bodied, deep and layered, it's supple and succulent, with excellent concentration, powdery tannins and lively acids



MATCHING IT WITH FOOD :

With all white and red meats: grilled white meat, prime rib, charcuterie and Lyonnais specialties, hot sausage in red wine, rabbit stew, pot-au-feu, roast pork.

Cheeses: Comté, Saint-Félicien.

Serving temperature : 14-15 °C

