



Château de Corcelles

L'ÂME DU BEAUJOLAIS

Morgon 2021
100% gamay



VINTAGE 2021 : Later this year, the harvest started in mid-September. The complex climatic conditions, such as spring frosts and hailstorms, have reduced yields. 2021 is a fighting vintage, a permanent fight against events to obtain a very elegant fruity wine.

TERROIR : At an altitude of approximately 250 m, the vines of Morgon face south/south-east. The highly exposed terroir and specificity of the soil, shallow granite mixed with shale, are what give this wine all its character.

VINIFICATION AND AGEING : 150 grape-pickers carefully select the grapes, before sorting them again in the skip. Vinification is done in our ultra-modern facility according to traditional Beaujolais methods. Maceration lasts 15 to 20 days, including twice daily remontage. Aged partly in oak barrels.

TASTING : On the nose, mineral and earthy notes fade into dark fruit. The attack is frank and elegant. This is a wine of character to be cellared.

FOOD AND WINE PAIRING : This wine is the perfect match for meat dishes.

ALCOHOL DEGREE : 13°

