



Château de Corcelles

L'ÂME DU BEAUJOLAIS



Morgon 2022
100% gamay



VINTAGE 2022 : Later this year, the harvest started in mid-September. Climatic hazards, such as spring frosts and hailstorms, have sharply reduced yields. 2022 is a combative year, a permanent fight against elements to obtain a very elegant fruity wine.

TERROIR : At about 250 meters high, the vineyards of Morgon are facing south/ southeast. The soils are shallow granitic, mixed with schist, which gives to this wine all its character.

VINIFICATION AND AGEING : 150 grape pickers pick the grapes by selecting them, they are sorted again before being pressed. The vinifications are carried out in the framework of ultra-modern installations, but accordingly to the traditional methods of Beaujolais winemaking. Maceration lasts 15 to 20 days with twice daily pumping. Ageing partly in oak barrels.

TASTING : On the nose, mineral and undergrowth notes fade on black fruits. On the palate, the attack is frank and elegant. A cellar wine of character.

FOOD AND WINE PAIRING : It pairs deliciously with meat dishes.

ALCOHOL DEGREE : 13°

