



Château de Corcelles

L'ÂME DU BEAUJOLAIS



Morgon 2024

100% gamay

VINTAGE 2024: Beaujolais enjoyed a favorable spring, with a sunny April that encouraged early budburst, followed by regular rainfall in May and June that naturally hydrated the soils. Flowering began slightly ahead of schedule, a sign of the vines' vigor. After a humid start to July, conditions quickly turned ideal: warm days without excess and cool nights — a perfect climate for grape ripening.

The result ? A modest harvest in volume, but remarkable quality: healthy, ripe, and well-balanced berries. Our harvesters worked in excellent conditions, and it was likely the superb month of August that allowed the grapes to reach full maturity and ensured a promising vintage.

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: 80 grape-pickers pick the grapes, selecting them carefully. They are then sorted again in the skip. Vinification is done in our ultra-modern facility, according to the traditional methods of the Beaujolais.

TASTING: The Morgon 2024 stands out with a refined bouquet where mineral and woody notes evolve into aromas of black fruits. On the palate, the attack is crisp and reveals great finesse. It is a wine of character that will gain complexity after a few years.

FOOD AND WINE PAIRING: It pairs perfectly with roasted leg of lamb or a pork tenderloin with mushrooms. For a vegan option, choose a sauté of seasonal vegetables with herbs, or a gratin of potatoes and sweet potatoes with cashews.

ALCOHOL DEGREE: 13 °

