



Château de Corcelles

L'ÂME DU BEAUJOLAIS



Morgon 2025
100% gamay



VINTAGE 2025: April in Beaujolais was particularly sunny, resulting in an early budbreak in the vines and a promising start to the season. From May to June, our beautiful region enjoyed regular rainfall, providing the natural and much-needed moisture for our soils. Although the sun was less frequent during this period, flowering began in early June, a slight advance that testifies to the vigour of our vines. The start of July, still slightly damp, quickly gave way to perfect conditions for the ripening of our grapes. Sunny, warm days, without excessive heat, accompanied by cool nights, created the perfect conditions for a promising harvest.

TERROIR: At about 250 meters high, the Morgon vineyards face south/south-east. The soils are shallow and granitic, mixed with schist, which gives this wine its distinctive character.

VINIFICATION & AGEING : The harvest is carried out by hand by 80 pickers, who select the grapes directly in the vineyard. A second sorting takes place in the cellar to ensure only the best bunches are retained. Vinification is carried out using traditional Beaujolais methods, with maceration lasting 15 to 20 days accompanied by regular pumping over. The wine is aged in stainless steel vats until bottling in the spring.

TASTING : Morgon is distinguished by a refined bouquet in which mineral and woody notes give way to aromas of black fruit. On the palate, the attack is crisp and reveals great finesse. It is a wine with character, which will gain in complexity after a few years of ageing;

FOOD & WINE PAIRING : It pairs perfectly with a roast leg of lamb or a fillet of beef with mushrooms. For a vegan option, try a pan-fried mix of seasonal vegetables with herbs, or a potato and sweet potato gratin with cashew nuts.

ALCOHOL DEGREE : 12,5 °

