



Morgon 2014 12 x Half Bottles

12x37.5cl

Grapes
100% Gamay

Region/Appellation
Beaujolais

Alcohol by volume
13.00%

Residual Sugar
0.8 g/l

Total Acidity
5.86 g/l

Drinking Window
2024 - 2030

Tasting Guide



Tasting note printed
22/12/2024

Winemaker Notes

An extremely rich and generous Cru Beaujolais with plenty of supple fruit as well as a hearty richness that makes it superb with cold meats and casseroles.

Vineyard

The underlying soil of Morgon is granite, but another feature of Morgon is a schist known as 'roche pourrie'. Morgon is made up of six 'climates': Les Charmes, Corcelette, Côte du Py, Douby, Les Grands Cras and Les Micouds. Since 1996, Louis Jadot has been purchasing vineyards in Morgon and the wine from these sites is now made under the label of Château des Jacques.

Winemaking

The wine is fermented for 12 to 20 days in vats.

Vintage

Conditions for 2014 started well before a violent hailstorm in June hit several communes in the Mâcon and Côte d'Or with devastating effects. Summer then continued to be unsettled but a period of dry weather in September returned the available grapes to good health and the grapes were harvested from 11th September onwards resulting in expressive red wines with intense freshness and elegant tannins.

Food match

Grilled and Roasted Red Meats

Good with traditional Beef Bourguignon.

