



# Morgon 2020 6x75cl

## 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

A vintage of excellent quality, which started early thanks to a warm spring and early summer, with some very hot weather in July and August. Pinot Noir in particular had small berries, but beautifully concentrated and Chardonnay managed to hold its acidity.

## Food match

Grilled and Roasted Red Meats

Beautiful with traditional Boeuf Bourguignonnes.



### Grapes

100% Gamay

### Region/Appellation

Beaujolais

### Alcohol by volume

14.00%

### Residual Sugar

less than 2 g/l

### pH

3.45

### Total Acidity

6.01 g/l

### Drinking Window

2024 - 2028

### Tasting Guide



### Tasting note printed

21/01/2025