



Morgon 2021 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. This wine is a blend made from three vineyards within the appellation of Morgon: Côte du Py, Bellevue and Roche Noire. They are planted on pink granite or on diorite: the blue rock landmark of Côte du Py. The depth and alteration of these soils vary from one vineyard to another.

Winemaking

Picked and sorted Hand, then often de-stemmed, the grapes macerate slowly over the course of three or four weeks. Both pigeage and pumping over take place at different stages of the fermentation according to the vintage profile. The wines are aged for 10 months in concrete tanks and in oak barrels, in our historic cellar dating back to the XVIIth century. The oak used to make the barrels comes from the forests of Allier, Limousin and Nivernais.

Food match

Beautiful with traditional Boeuf Bourguignonnes.



Grapes

100% Gamay

Region/Appellation

Beaujolais

Alcohol by volume

12.5%

Residual Sugar

less than 2 g/l

pH

3.47

Total Acidity

5.96 g/l

Drinking Window

2025 - 2030

Tasting Guide

A B **C** D E
Light Medium Full

Tasting note printed

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