



Morgon Côte du Py 2013

6x75cl

Grapes
100% Gamay

Region/Appellation
Beaujolais

Alcohol by volume
13%

Residual Sugar
0.2 g/l

pH
3.44

Total Acidity
5.95 g/l

Drinking Window
2025 - 2033

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

Tasting note printed
31/03/2025

Winemaker Notes

With a deep cherry colour, and nut and red fruits aromas, this wine has firm tannins and lots of structure. The manganese (in the granite of the Py) brings the potential to age this wine over several years.

Vineyard

The Beaujolais vineyard is situated in the Southern part of the Burgundy region. There are 22 000 hectares (55 000 acres) of vineyards planted in this area. Our vineyard is situated in Villié-Morgon.

Winemaking

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

Vintage

After the challenges thrown at them in 2012, Bourgogne winemakers were hoping for a peaceful 2013. But capricious Mother Nature had other ideas. Defying all weather forecasts, she never let up. After a long winter, a gloomy spring and a fine, providential summer, for the most part, the pickers had to wait until the start of October to take up their secateurs. The consequences of the weather's whims - such as shatter and millerandage, hail damage, concentration and disease - all had an impact on the quantities harvested. Across the region, no winegrowing area was spared however experience has made all the difference and 2013 is nevertheless considered a very successful vintage.

Food match

Delicious with slow roasted lamb.

