



MORGON 2006

«Côte de Py»

Grande Exception Monternot

Surface : 1,18 hectares

Location : Fleurie

2006 Yield : 50 hl/hectare

Appellation : Fleurie « Les Roches »

Soil type : Sandy pink granite and quartz

Grape variety : Gamay

Harvesting : Manual

Vine density : 10,000 vines/ha, trellised

Vinification : 6 days of pre-fermentation cold maceration followed by a 13-day fermentation

Maturing : 35% in stainless steel tanks and 65% in oak barrels



History

Located just beneath the Vierge Noire (Chapel of the Black Virgin), the vines of Fleurie take root in the slightest crack in the rock. This is where they draw the substance that will create aromas to charm the wine lover. Fleurie is considered to be the most feminine of the Beaujolais crus.

It is the 3rd largest Beaujolais cru after Brouilly and Morgon.



Terroir

Set against a chain of hills, with south-eastern and north-western exposure, the vineyards of Fleurie are cultivated at an altitude of between 220 and 430m. The soil is composed of shallow, very poor granitic sand around the Chapel of the Black Virgin. Toward the east, the soil becomes deeper and shows traces of clay.



Wine

Colour : light in colour, verging on ruby.

Nose : Very fine with notes of red berries and cherry.

Palate : Straightforward attack, the oak is discrete yet adds a hint of chocolate and spice. The palate opens up to flavours of black fruit and violets. Soft, pleasing structure with beautiful overall finesse.



Serving suggestions

Fleurie may be enjoyed while young. However, it can be cellared for 2 to 5 years. It goes very well with chicken in cream and morel mushroom sauce as well as with cheeses.

Serve between 13 and 15°C.

