



MORGON 2007

“Côte de Py”

Grande Exception Monternot

Age of the vines: approximately 70 years
 Surface area: 0.87 hectare
 Location: Villié-Morgon
 Yield : 50 hl / hectare
 Appellation: Morgon “Côte de Py”
 Soil type: schistous clay
 Varietal: Gamay
 Harvesting: by hand on 6 September 2007
 Vine density: 10,000 vines / ha
 Pruning: goblet, trellised vines
 Vinification: Fermentation lasted 20 days.
 Ageing: in 100% oak barrels for 10 months
 9,750 bottles



History

Records of viticulture have been found in Morgon that date back to as early as the end of the 10th century. One act, dated 956, confirms that the Lord of Beaujeu sold a vineyard to a vassal.



Terroir

Located at the heart of the Beaujolais crus, the Morgon appellation is the second largest after Brouilly. The soil contains disintegrated friable crystalline rock (mostly pyritic schist) and is rich in iron oxide with some manganese. It contains stones that are more or less eroded and varying proportions of clay. What is known as "roche pourrie" (rotten rock) or "morgon" is almost completely eroded schist and ancient blue-green volcanic rock.



Wine

Visual: Beautifully intense garnet in colour with violet highlights.
Nose: Complex and harmonious, the nose features aromas of stone fruit as well as scents of cherry.
Palate: This elegant, complex wine with its notes of stone fruit is soft and full-bodied. The finish boasts great finesse and a touch of oak.



Food and wine pairing

Serve between 12 and 14°C with lamb chops.

This wine may be enjoyed while young, but will benefit from being cellared (5 to 10 years). It is over time that the wine reveals its potential to "morgonner", a term coined for this particular wine which refers to its ability to acquire richness and complexity.

