



FRANCE
RED



DOMAINE DE LA BÊCHE MORGON CÔTE DU PY

Region: Beaujolais, France

Grape: 100% Gamay Noir

ABV: 13%

TASTING NOTES

Colour: A deep garnet with purplish highlights.

Nose: Aromas of black cherry, blackberry and stone fruit, signatures of the volcanic soil.

Palate: Ample and structured, dense and silky texture.

SERVING

Serving Temperature: Enjoy at 14°C

Pairing: Game, red meats, ribeye steak, mature cheeses.

VINIFICATION


Grapes are manually harvested and 100% de-stemmed before undergoing spontaneous fermentation with indigenous yeasts. The wine is aged for nine to ten months in large oak foudres to refine its structure. To preserve the authentic character of the blue schist terroir, it is bottled without fining and with only a light filtration.



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