

MARY TAYLOR WINE

THINK OUTSIDE THE GRAPE

MORGON 2022

Morgon, famous cru villages in the Beaujolais, lies on a terroir of schist and granite. Raspberries, bark and violets on the nose, followed by a structured palate with rather chewy tannins. Hand harvesting, biodiversity in the vineyards with rows of forest lining the plots, whole clusters, natural yeasts and ageing in gentle cement vats leads to a wine of precise extraction and mouth-watering minerality.

Vins du Beaujolais

2022

Morgon

appellation d'origine contrôlée

Mis en bouteille par Marine Descombe

Saint-Étienne-des-Oullières

Beaujolais

Produit de France

750 ml

13% Alc./Vol

100% Gamay

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MORGON RED WINE
MISE EN BOUTEILLE À F-69460 SAINT-ÉTIENNE-DES-OULLIÈRES PAR MARINE DESCOMBE
750 ML / 13% ALC BY VOL. / PRODUCT OF FRANCE / CONTAINS SULPHITES

GOVERNMENT WARNING: (1) ACCORDING TO THE SURGEON GENERAL, WOMEN SHOULD NOT DRINK ALCOHOLIC BEVERAGES DURING PREGNANCY BECAUSE OF THE RISK OF BIRTH DEFECTS. (2) CONSUMPTION OF ALCOHOLIC BEVERAGES IMPAIRS YOUR ABILITY TO DRIVE A CAR OR OPERATE MACHINERY, AND MAY CAUSE HEALTH PROBLEMS.



IMPORTED BY MARY TAYLOR WINE, NEW HAVEN, CT

RED WINE

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A Mary Taylor Selection



CA CRV

TERROIR

Soil : Decomposed granitic schist soils.

Climate : Temperate climate with a favourable sunlight, but with strong variations due to the conflicts between oceanic and Mediterranean influences

Grapes : 100% Gamay.

VINIFICATION

Hand harvesting with a strict sorting both in the vineyard and the cellar. Whole clusters. Alcoholic fermentation in concrete tank activated with natural yeasts. Maceration for 15 days. Ageing in concrete tanks for 18 months.

TASTING NOTES

COLOUR : Ruby red.

NOSE : Black fruits and spicy notes.

PALATE : Round and ample on the palate. Fine and elegant tannins. A powerful wine

FOOD MATCHES : Meat in sauce, game, cheese.

SERVICE TEMPERATURE : 14 - 16° C