



TECHNICAL DATA

Total Acidity
3.45 g / 750 mL

pH
3.57

Alcohol
13.0%

Residual Sugar
1.4 g / 750 mL

Blend
100% Gamay

FOOD PAIRINGS

— Foods —

Charcuterie (Prosciutto, Imported Salami)
Beef Stew
Pheasant, Squab
Assertive Cheeses

— Serving Temperature —

Serve Slightly Cool
57°F (14-15°C)

GEORGES
DUBŒUF

MORGON

PROFILE

APPELLATION
DATE AOC STATUS
SINGLE VARIETAL
VINEYARD ALTITUDE
SURFACE AREA
SOIL

A.O.C. MORGON
September 1936
Gamay
700 to 1,700 feet
2,850 acres
Granite and decomposed schist

BACKGROUND AND CHARACTER

Morgon is undoubtedly the most typical of the ten Beaujolais Cru wines, therefore the easiest to identify in a tasting. Its particular terroir taste only intensifies with age, inspiring certain tasters, well-versed in poetry as well as wine, to detect the very unusual scent of fox fur and cherry jam. Quite seriously. Then it is said that it "morgonates," a term as altogether enigmatic as it is unanimously uttered by its partisans. The science of wine is not opposed to assuming an occasional air of mystery! Morgon takes its name from a hamlet whose vinous reputation caused it to be added to that of the actual village, Villié, so much so that the original name has been all but forgotten. Its producers love to proclaim on its behalf a rather clever slogan, "the fruit of Beaujolais, the charm of Burgundy." The climate of Le Py is quite renowned and its wines perhaps best reflect that special personality which is the hallmark of a true Morgon. This is most definitely a forthright and robust red wine, perfectly capable of prolonged bottle age.

WINE MAKING

HARVESTING — Manual only, whole bunches unstemmed
TEMPERATURE OF FERMENTATION — 28 to 32°C (84 to 89°F)
LENGTH OF MACERATION — 10 to 12 days
YEASTS — Indigenous

TASTING NOTES

This Morgon displays a beautiful intense purple color highlighted with glints of ruby. Its fruit character lies in the direction of apricot, peach, cherry and plum, with subtle hints of kirsch and anise. Notice a broad-shouldered, ample structure.

VINTAGE NOTES

During the 5-6 month growing season, temperature and rain levels were normal and made for excellent growing conditions. By September, the fruit analysis showed impressive sugar levels and healthy levels of natural acidity.



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