



**GEORGES
DUBŒUF**

MORGON

DOMAINE JEAN DESCOMBES

PROFILE

APPELLATION	A.O.C. MORGON
SINGLE VARIETAL	Gamay
VINEYARD ALTITUDE	1,150 feet
SURFACE AREA	30 acres
SOIL	Granite sand

BACKGROUND AND CHARACTER

The story behind a wine often mirrors very closely to that of an individual. For example, Jean Ernest Descombes, an immensely engaging and historical figure of our Beaujolais region, devoted thirty years of his life to creating one of the finest estates and wines in Morgon. High-spirited and known for never turning down a good time, he welcomed wine reviewers and wine-tasting professionals to come and savor some of his fantastic wines. Those who met the unusual man never forgot the intense passion he had for his craft.

An extraordinary grower, he deployed his talents in the vineyard as well as in wine making. Three-fourths of his vines are more than 50 years old, planted in the best locations, such as the favored climates of La Py, La Roche, La Pillée, Les Pillets and Bellvue. The amazing wines produced at this estate have garnered an impressive list of awards.

After Jean Ernest's departure to the "vineyard of paradise" in October 1993, his daughter, Nicole, took over with an enthusiasm that would have warmed her father's heart. In tribute, she likes to say that the personality of a wine always conjures up the person who made it. Her father's wine is anything but an exception to this axiom. Such blissful encounters with Morgon reflect flashes of eternity to those fortunate enough to taste it.

WINE MAKING

HARVESTING – Manual only, whole bunches unstemmed
 TEMPERATURE OF FERMENTATION – 28 to 32°C (84 to 90°F)
 LENGTH OF MACERATION – 10 to 12 days
 YEASTS – Indigenous

TASTING NOTES

This first-class Morgon shows perfect balance and a sumptuous bouquet of black currant, plum, violets and old-fashioned roses. Elegantly smooth on the palate, revealing several layers of fresh red berries, especially cherries. The silky, prolonged finish signals completely ripened fruit.

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.



TECHNICAL DATA

Total Acidity
3.35 g / 750 mL

pH
3.53

Alcohol
12.9%

Residual Sugar
1.1 g / 750 mL

Blend
100% Gamay

FOOD PAIRINGS

— **Foods** —

Rack of Lamb
Venison
Roasted Turkey

— **Serving Temperature** —

Serve Slightly Cool
57°F (14-15°C)

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