

2015

## ROBERT DEBUISSON

MORGON

## THE STORY

Second only to Moulin-a-Vent (an other Cru from Beaujolais) in terms of body and structure, Morgon is another fuller-bodied, more serious cru.

While granite – Gamay's favorite soil to dig down into – is prevalent throughout the crus of Beaujolais, Morgon is especially granite-centric, creating concentrated, serious, and fairly tannic wines. Morgon is comprised of six named vineyards, the most famous of which is Cote du Py, and all of these wines get better – and much more interesting – with age.

## TASTING NOTES

A large presence on the palate! Dress very intense, deep garnet, Strong fruit with aromas black cherries, kirsch notes, violet, mignonette, truffle, licorice. Finesse and fleshy fullness in the mouth, a great combination of typical fruit from Beaujolais and great elegance from Burgundy.

## WINEMAKING

Manual harvest. Fermentation takes place in thermo regulated tanks for 25 days. After racking and waiting a period of 3 to 4 months on lies, the wine is filtrated and kept in stainless steel tank up to the bottling.

## FOOD PAIRING

Perfect match with Lamb. But going also well with Chicken wings, roasted duck; hamburgers, grilled vegetables, and cheese.

## GRAPE VARIETIES

100% Gamay

