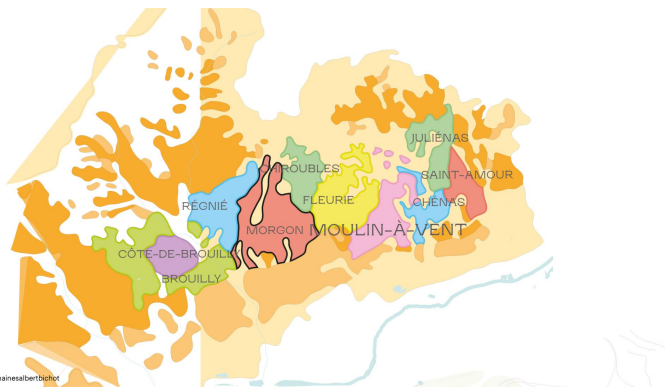


# MORGON "LES CHARMES" MAISON ALBERT BICHOT



LOCATION  
Beaujolais

VARIETAL  
Gamay

TERROIR  
Granitic soil with friable schist



## PRESENTATION

Located west of the hamlet of Morgon, in the southernmost part of the appellation, the vines are planted on southeast-facing gentle slopes, at altitudes of between 350 and 400 metres.

The pebbly soil that has been heavily eroded lends our Morgon "Les Charmes" fleshy fruit and remarkable finesse.

## WINEMAKING/AGEING

Fermenting maceration in thermoregulated open vats for 9 to 12 days.

Aging: 50% in stainless steel vats, 50% in 350-liter barrels for 8 to 9 months

## TASTING

Rich nose combining scents of jammy fruit and spices with a hint of smoke. This generous wine boasts tannic structure that is softened by fleshiness. The finish is pleasingly long.

## SERVING

Serve at 14-15°C (57-59°F).

To taste young on the fruit or to keep 3 to 5 years and more.

## FOOD PAIRINGS

Charcuterie board  
Grilled or roasted meats and poultry  
Medium cheeses

## QUOTES

Wine Spectator: 87/100 (2019)

Wine Enthusiast: 92/100 (2018)

Decanter: 88/100 (2018)

