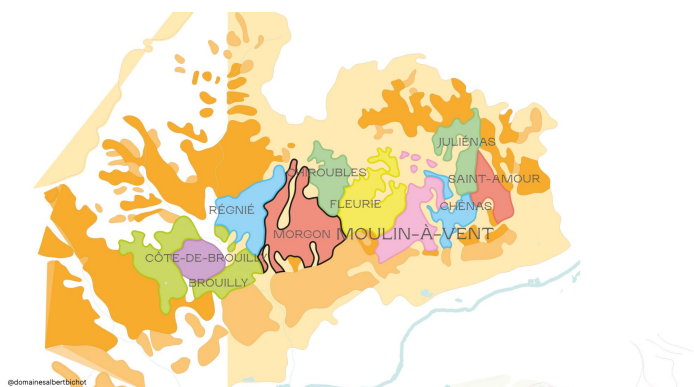


MORGON "LES CHARMES" MAISON ALBERT BICHOT



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

