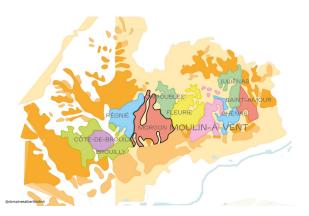


# MORGON "LES CHARMES" MAISON ALBERT BICHOT



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)



www.albert-bichot.com