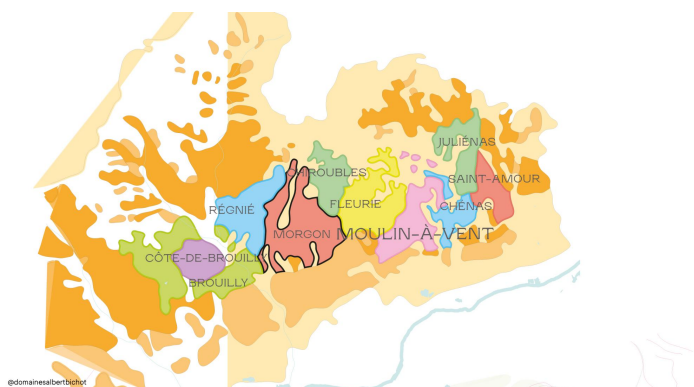


# MORGON "LES CHARMES" MAISON ALBERT BICHOT



## 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

