Domaine Louis Claude Desvignes
Beaujolais Morgon Château Gaillard 2020

Behind the 1722 entrance, the Domaines Louis-Claude Desvignes's Cellars unveil 8 centuries of continuous production of Morgon from estate vineyards, 5 ha of which are in the most celebrated Cru of Côte du Py (including some 100-year-old vines in Javernières), and 8 Ha in Douby. Today brother and sister, Louis-Benoît and Claude-Emmanuelle, together carry forward the familial traditions of the Domaine. The soils are crumbly, crystalline rich in iron oxides, with layers of manganese, schists and ancient volcanic rock. All the wines are vinified and aged in cement tanks, with the aim of accentuating the minerality of the wines of Beaujolais.

The Morgon appellation was created on September 11th, 1936 and covers 1100 hectares, managed by 250 vignerons. Of all the Beaujolais Crus, Morgon displays perhaps the best ageing potential, whilst still representing good drinkability when young. The Cru is divided into 6 Climats which all face south to south east, and are from east to west: Grand Cras, Les Charmes, Côte du Py, Corcelette, Les Micouds and Douby.

Vintage 2020

2020 was a sunny vintage comparable to 2018 or even 2015. A very warm spring, (dry until early June), resulted in a rapid flowering under generally good conditions. The end of the season was marked by a dry and very hot August, leading to excellent grape maturity and health. Harvest began at the end of August (as in 2015 and 2003), with the hand harvesting carried out in the early morning to avoid the heat of the day. The wild ferments progressed superbly, giving way to the evolution of significant complexity in the wines. For Louis Benoît, it is a vintage which again heralds the changing climate, and the need to be flexible and to adapt to the changing conditions. At the same time Louis-Benoît describes 2020 as a great vintage with well-balanced, rich and deep wines which at the same time show a beautiful elegance. Wines for enjoying now, but with some cuvées between 5 and 10 years of cellaring potential.

Technical Details

Grape Variety	Gamay 100%, old-vine massal selection within the climate of Douby, in conversion to organic.
Method:	Following the hand harvest, the fruit was 50% de-stemmed and fermented quite warm at 25-35 degrees Celsius in cement tanks for a week to 10 days, with some carbonic maceration. Following the malo-lactic fermentation the wine is racked and left in tank on fine lees for around 10-12 months prior to bottling.
Alcohol	14%

Tasting Notes

Tasting Note	Louis-Benoit and Claude are looking above all for minerality in their wines. Dark coloured and brimming with fleshy black and blue fruits matched by spice. Quite full-bodied with youthful chewy tannins, lively acidity and a long sapid finish.
Service & Cellaring:	Enjoy young and juicy over the coming 3-5 years. Serve at 12 degrees Celsius to enjoy the wine's fragrance and freshness.
Winemaker	Louis-Benoit Desvignes