Domaine Louis Claude Desvignes
Beaujolais Morgon Montpelain 2020

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, Cote du Py, Corcelette, Les Micouds and Douby.

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 Cote du Py (including some 100 year old vines in Javernieres), and 8 Ha in Douby. Today brother and sister, Louis-Benoit and Claude, 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 Morgon.

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%, average 80 year old vines farmed organically.
Vineyard area:	The Montpelain 2019 is only the third release of this wine from this highly regarded sub-area of the Douby climat. Already isolated by Louis-Claude Desvignes in 2005 as Roche Noire, it is only now being bottled separately. The Montpelain site is on silty soils of sand and clay, on the eastern edge of Morgon close to Fleurie, and produces a more intense, rich and powerful Morgon that the La Voûte Saint Vincent.
Method:	Following the hand harvest, the fruit was partially de-stemmed and partially whole cluster 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	13%.

Tasting Notes

Tasting Note	Louis-Benoit and Claude Desvignes are looking, above all, for minerality, structure and age ability in their wines. This bright crimson Montpelain shows good structure and austerity, along with some classic Morgon aromas and flavours of dark red cherries in Kirsch and spice, and requires a good 2-3 years to really open up. The finish is long, fine and minerally
Service & Cellaring:	Enjoy over the coming 6-8 years. Serve at 12 degrees Celsius to enjoy the wine's fragrance and structure.
Winemaker	Louis-Benoit Desvignes