Domaine Louis Claude Desvignes
Beaujolais Rouge l'aube à Javernières 2021

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 2021

Vintage 2021 was problematic from the start in Beaujolais, as in Burgundy and Chablis, with spring frosts causing damage to the buds, and resulting in uneven ripening over the season. Later in the season humidity caused health concerns so selection needed to be extremely strict and in the end Louis-Benoit Desvignes was able to bottle around 40% of an average year, and did not bottle Beaujolais Blanc nor their flagship Les Impénitents at all, with the Côte du Py Javernières being a beneficiary of the latter.

Technical Details

Grape Variety	Gamay 100%, average 25+-year-old vines at a density of 9000-10000 vines p. Ha
Vineyard area:	The small parcel 'l'aube à Javernières was purchased by Domaine Louis Claude Desvignes in January 2020, which is in the first year of conversion to organic farming. The vines are very close to Javernières, abutting but just outside Morgon. A slightly cooler site facing east, with deep, rich clay soils.
Method:	Following the hand harvest, the fruit was 70% de-stemmed and fermented in cement tanks for 10 days, with some carbonic maceration. Following the malo-lactic fermentation the wine is racked and left in tank on fine lees for 7 months prior to bottling.
Alcohol	13%

Tasting Notes

Tasting Note	Louis-Benoît is looking for minerality in the wines, combined with, in this vibrant cherry red Beaujolais, fleshy fruitiness and elegance. The bouquet is of bright red fruits: cranberry, wild strawberry and red currant. A hint of spice and feint dried herbs over racing acidity and very fine, supple grape tannins, through to the dry and moreish finish.
Service & Cellaring:	Enjoy young and juicy over the coming 1-3 years. Serve at 12 degrees Celsius to enjoy the wine's fragrance and freshness.
Winemaker	Louis-Benoit Desvignes