Domaine Louis Claude Desvignes
Beaujolais Morgon Corcelette 2021

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 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 80 year old vines farmed organically.
Vineyard area:	The Morgon Corcelette 2019 is only the third release of this wine from the famous climat of Corcelette in northern Morgon. Louis-Benoît and Claude Emmanuelle have been interested in exploring terroir in Morgon outside of their usual estate parcels, and this particular parcel is made up of 40-year-old vines on sandy pink granite soils on a southeast-facing hillside in the western part of Corcelette.
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 12-13 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	The Corcelette 'lieu-dit' lies at a comparatively high elevation of 470 m.a.s.l., yielding a bright cherry red colour and a fragrant bouquet of small red berry fruits (raspberries and boysenberries). The palate is medium bodied and has wonderful flesh and silky tannins, showing ripe red and black small fruits, cassis, spice and a hint of grilled meat through to the long finish.
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