LOUIS CLAUDE DESVIGNES

VILLIE - MORGON

Domaine Louis Claude Desvignes



2022
MORGON CHÂTEAU GAILLARD

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.

2022 VINTAGE
Vintage 2022 was overall much happier than 2022 in Beaujolais, as in Burgundy and Chablis, with healthier yields. April 2022 was sunny and dry, but cool with bud-break five days later than the average. However, May was record-breaking with persistent heat resulting in an early start to flowering. June was even more extreme with high temperatures and persistent storms, with hail causing some losses. July and August remained hot and dry, resulting in optimum berry health. The harvest, the second earliest this century after 2003, was carried out in favourable conditions and the resultant wines show remarkable balance with fine tannins over concentrated and flavoursome fruit.

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.

GRAPE VARIETY
Gamay 100%, old-vine massal selection within the climate of Douby, in conversion to organic.

ALCOHOL
14%

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

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