

# MORGON

## LOUIS-CLAUDE DESVIGNES

### **MORGON La Voûte Saint-Vincent 2024**

**Name:** Morgon

**Domain name:** Louis-Claude DESVIGNES

**Company name:** SARL Louis & Claude DESVIGNES

**Climate name:** Douby

**Area of vines for this cuvée:** 4,51 Ha

**Age of the Vines:** 45 years

**Nature of the Soils:** Sandy granite soils on the surface.

**Exposure:** Assembly of parcels at various hillsides

**Vine cultivation:** Soils are ploughed - no herbicides used - use of certified products in Organic Farming since 2005.

In order to never settle our ploughed soils and respect microbial life, all the work of the vineyard is carried out by hand (except ploughing and treatments) European certification in organic agriculture since 2018



**Harvest:** manual

**Pickup Date:** September 12, 14, and 17, 2024

**Vinification:** Traditional-50% scratch

**Vatting time:** 12 Days

**High time in tanks:** 8 months in cement tanks

**Alcoholic degree:** 12,5% vol

**Bottling:** May 2024

#### **Tasting :**

Coming from the northern part of the Morgon cru on the outskirts of Fleurie and Chiroubles, this beautiful cuvée evokes without detour tasty notes of red fruits and plums on the nose, it offers a balanced touch of mouth both powerful round and gourmet. It has a nice fruit, with beautiful tannins that give an impression of greed. A versatile wine that will be accompanied by tasty moments.

#### **Media:**

- We are rewarded as a favourite in the Guide de la Revue du Vin de France 2020, with three stars for the first time in the history of Beaujolais. They represent the excellence of the French vineyard. The best terroirs exploited by the greatest winemakers. Tasting their wine is always a magical moment.»

- We are also in the Bettane and Desseauve France 2020 Wine Guide, with four stars since 2016. «Four stars point to the producers of very high quality, those who are the glories of the French vineyard.» We were named second in the top 10 producers of the year in 2018, across all regions

- This year, Kenna Wells scored 94+/100 on the Morgon Javernières 2022 and 95/100 on the Morgon Javernières "Les Impénitents" 2022 cuvées with Wine advocate Robert Parker, Beaujolais best notes.

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