

DOMAINE DES SOUCHONS 2015

AOP MORGON – CÔTE DU PY

VILLAGE DE LA GRANDE BOURGOGNE

1752
SIGNATURE
WINES



Sweetness:



Fruitiness:



Morgon is a wine made of 100% Gamay with powerful and generous character.

Domain history:

Our estate is one of the oldest in the appellation and has continued to expand since the 1950s. In 1985, we were able to take advantage of the division of the Morgon appellation area into 6 climates, including the Côte du Py, which covers 3 hectares of the estate.

Terroir:

Côte du Py is a volcanic hill towering over the middle of the Morgon appellation with south-southeast exposure. The soil is composed of manganese-rich schist which breaks down into clayey soils.

Vinification:

Although our vinification is traditional, we conduct a longer fermentation process which allows us to extract the intensity of the colours and aromas. Our Côte du Py vintage is partially aged in casks of 400 liters, a capacity appropriate for Beaujolais wines because this helps to create a finer blend than with classic barrels.

1 star in the Hachette Guide



Tasting notes :

Côte du Py is rich and powerful. Tannins are ample and silky. Our wine develops black fruit, preserved fruit and roasted notes.

Food Pairing :

Ideal with poultry, meats with sauces such as beef bourguignon, and hard cheeses

