



DOMAINE
LUPÉ-CHOLET
depuis 1903



Area of production and geology

The Morgon appellation is exclusively planted on the commune of Villié-Morgon in the Rhône “department” where it takes root in the heart of Beaujolais, on the sunny hillsides facing the Saône river between Régnié and Chiroubles. Mainly dedicated to growing Gamay Noir, the appellation covers 2,800 acres across 6 vineyard plots. The ground that constitutes the Morgon hillsides are essentially made up of schist on sandy granite stones which greatly help drainage. The underlying bedrock is composed of crumbled granite with sandy clay, rich in iron oxides and manganese. The average altitude lies between 250 and 500 metres (820 Ft – 1,640 Ft).

Grape Variety

100% Gamay

Vinification

The Gamay varietal, which originated in the Beaujolais region, is spread across a mosaic of mainly granite terroirs where it expresses its’ palette of wild red and black woodland berries. Always hand-harvested, whole Gamay grape bunches are vinified using a specific regional method called “vinification beaujolaise”. Firstly, intracellular soaking inside the grapes develops flavour and fruitiness in addition to Gamay’s own natural suppleness. At the same time, alcoholic fermentation allows the addition of colour and structure. This phenomenon takes place over a relatively short period of time (about 10 days) but several months’ ageing helps to refine these pleasant characteristics by providing more complex aromatic and tasting notes (spices, pepper), intensity and persistence.

Maturation

We have aged this wine by blending stainless steel vats and oak barrels in our cellars for 8 to 12 months. Ageing in vats preserves freshness and the fruity characteristics of the Gamay whereas the oak barrel wine adds structure and complexity. This process is of course carried out under the continual monitoring and experience of our master winemakers.

Tasting notes

This Morgon possesses a lovely attractive deep garnet-red robe. The nose exhales the characteristic Gamay aromas of cherry and kirsch (cherry liqueur) in addition to fine floral notes which are balanced by beautiful minerality. Meaty and well-balanced, our Morgon is harmonious, well-structured with lots of character. The finale is persistent with and intensely aromatic.

Gastronomical suggestions

This Morgon will beautifully accompany your red meat dishes and pork cold cuts. Ideal for barbecue time. Serve at 13 - 14°C.

Ageing potential

Drink now or lay between 3 to 5 years or more.