

## Morgon 2020

Grape Variety:

Gamay.

Vineyard

Site: at the heart of Beaujolais, between Régnié and Chiroubles.

History & tradition: the term "morgon" means "decayed soil", the schist falls in pieces.

Soil: made up of broken up schist and thin sheets of mica, giving the wine its character and longevity.

Viticulture

Density: 9 000 vines/ha, to check the strength of the varietal.

Pruning: Gobelet method (Goblet pruning), very short, to control yield.

Vinification

Harvesting: by hand.

Method: traditional for Beaujolais; semi-carbonic maceration, full bunches of grapes.

Maceration: 4 to 10 days. Ageing: stainless steel vat.

Tasting note by Véronique Boss-Drouhin

"Good structure, recalling the profile of some of the great wines of the Côte d'Or. Deep garnet colour; powerful aromas of cherry and will berries. Fleshy on the palate. A lot of character".

## Vintage

2020 is a very attractive vintage which offers wines with deep and intense colours. Both the nose and mouth develop aromas reminiscent of black fruits such as blackberry, cherry, deliciously mingling with liquorice and spices. The wines show some richness and density giving a few years' ageing capacity to some appellations.

Serving

Temperature: 15°C (57°F). Cellaring: 2 to 6 years.

## LA MAISON JOSEPH DROUHIN

In 1880, Joseph Drouhin, who was from the Chablis region originally, chose the city of Beaune to found the business that bears his name. Over the years and with each generation, the vineyard estate grew. At the same time, the founder's passionate search for excellence and knowledge was handed down like a family heirloom; Maison Joseph Drouhin continues to ensure this valuable family heritage.

Dedication to the diversity of Burgundy has always been the sole focus and vocation of Maison Joseph Drouhin, as vineyards - mostly premier and grand crus - were acquired in all major areas.

Out of firm conviction, Drouhin has adopted a biological and biodynamic approach to viticulture. Listening to nature: from vine to glass, at every step in the elaboration of the wine, a profound respect and deference to nature prevails. From its very beginning, Maison Joseph Drouhin has aimed for an ideal of perfection and elegance. The style of Joseph Drouhin combines balance, harmony and character, providing infinite pleasure.

Thanks to its open-minded world view, Joseph Drouhin introduces the best of Burgundy to all continents. Its active presence in many countries is the surest proof of its desire to get acquainted and understand other cultures and styles of living.



