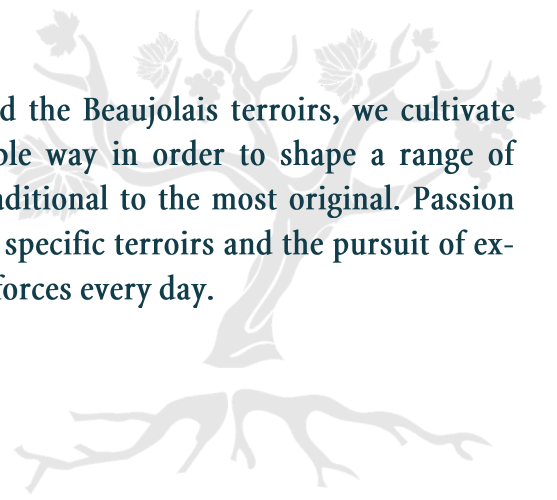




Specialist of Morgon and the Beaujolais terroirs, we cultivate the vines in a sustainable way in order to shape a range of wines from the most traditional to the most original. Passion for wine, identifying the specific terroirs and the pursuit of excellence are our driving forces every day.



# MORGON

## Côte du Py

*Appellation d'Origine Protégée*

Located on a volcanic hill in the heart of Morgon appellation, our Cote du Py is the result of destemmed grapes followed by a long vinification with regular punching down. A part of the harvest is aged in barrels and foudres. To enjoy the diversity of wines from the 2022 vintage, drink it preferably between its third and fifth year.



Côte du Py



100% Gamay



Soil of ancient volcanic rocks and blue stones



30% of the harvest are aged in barrels and foudres



A dense and mineral wine reflecting aromas of ripe fruit with a hint of licorice



Eggplant bread, Andouillette Beaujolaise, Prime rib, Morbier cheese



James Suckling : 96/100  
2020 : Wine Enthusiast : 95/100