

## Jean Arthaud Morgon Cote du Py

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France - Burgundy - Beaujolais - Morgon Cote du Py AOC

In the heart of the Crus area of Beaujolais, wines of "Morgon" AOC are often described as best representing the character of their terroir. The appellation is dominated by a hill called Mont du Py. Its soil of decomposed schist gives typical aromas to the wines. French winemakers usually describe this particularity in a verb: "morgonner", be like a Morgon. This Morgon Côte du Py is produced on this hill peaking at 300m above sea-level. The selected parcels are very sunny, on south-oriented steep slopes.

Deep ruby in color, this wine offers a complex nose, mineral and fruity. It mingles aromas of ripe raspberry, black and morello cherries with hints of flint, ink, clove and black pepper. The highly vibrant palate has a sound underlying structure which is powerful yet velvety, thanks to tannins which, despite mellowing, are still very perceptible. This is a stylish wine bearing the hallmarks of its terroir with a long and spicy finish.

This wine has also a very good ageing potential and will start to develop some secondary aromas after 5 or 6 years if kept properly in a wine cellar.

### Specifications

|                               |   |
|-------------------------------|---|
| <b>Appellation</b>            | Beaujolais - Morgon Cote du Py AOC  |
| <b>Wine Type</b>              | Red   |
| <b>Varietals</b>              | 100% Gamay  |
| <b>Age of Vines</b>           | 55 years average  |
| <b>Agricultural Practices</b> | Sustainable   |
| <b>Soil type</b>              | decomposed schist and very old volcanic rocks   |
| <b>Vinification</b>           | The wine is a blend of 50% full cluster fermentation and 50% destemmed.<br>Temperature controlled skin contact maceration for 12-14 days.<br>Malolactic fermentation.<br>85% of the wine was aged in cement tank, and 15% of the wine was aged during 6 months in 2-year-old French Oak 228-liter barrels.<br>Slight filtration before bottling, no fining. |
| <b>Production</b>             | 1,000 (9-liter cases)   |
| <b>Pairings</b>               | Game or a piece of local Charolais beef. It is also delicious with a truffled soft cheese.  |



### Codes, Weights and Measures

|                   |                 |
|-------------------|-----------------|
| <b>UPC</b>        | 7 84585 02481 0 |
| <b>Units/Case</b> | 12              |
| <b>Unit Size</b>  | 750 mL          |

|                      |                              |
|----------------------|------------------------------|
| <b>Container</b>     | bottle                       |
| <b>SCC</b>           | 1 07 84585 02481 7           |
| <b>Case Weight</b>   | 35                           |
| <b>Cases/Pallet</b>  | 56                           |
| <b>Layers/Pallet</b> | 7                            |
| <b>ABV</b>           | 13.00%                       |
| <b>SRP</b>           | \$ 28.99 USD<br>750mL Bottle |

## Reviews and News

2021 Jean Arthaud Morgon Cote du Py - 91 PTS - WE