



Morgon Côte du Py

History and terroir:

Overlooked by Mont du Py, the plots of "roche pourrie" (rotten rock) made up of very ancient schist and eruptive rock are shared between 6 very distinct named vineyards or 'climats', the most famous of which is Côte du Py.

Well-thought vinegrowing. Several grassy plots.

Tasting:

Garnet color. Intense nose with aromas of black cherry, ripe black fruits and notes of kirsch.

Rich, full-bodied, round and tender in the mouth, owing to silky tannins. Good length in the mouth with a subtly spiced finish. We recommend tasting this wine at 16-17 °C.