



## Morgon Sélection Georges Duboeuf

### ***History and terroir :***

Morgon is without doubt the most typical of the ten Beaujolais Crus, or at least the easiest to identify at a tasting. Its “terroir” taste intensifies over time. We therefore say that it “morgons”, an enigmatic word that has been unanimously adopted by its supporters. It is a singularly robust, straightforward wine – in a word, virile – that may be laid down for many years.

### ***Tasting :***

A deep garnet colour, marked by intense pepper notes and red berry, peach and plum aromas, with a hint of undergrowth and smoke. This Morgon reveals its power from the outset with well-structured flesh and mellow tannins. We recommend to taste this wine at 16-18 °C.