

# DOMAINE JEAN-MARC BURGAUD MORGON 'CÔTE DU PY' VIEILLES VIGNES



100% Gamay. Deep ruby color. Aromas of sappy cherries and dark berries with hints of floral pastilles and exotic spices. Silky flavors of black raspberry and rose with juicy acidity and delicious minerality. Depth, balance and finesse. Floral notes, dark fruits and tannins on the long finish. Elegant!

The fruit comes from a prized parcel at the top of the Côte du Py hillside near the tiny village of Morgon, facing south, about 350m above sea level, where the wind cools the vineyard. The soil is rich with blue stones coming from the disintegration of schist, iron oxide and manganese. The vines are on average 50 years old. The grapes are harvested by hand and hand sorted in the vineyard. Vinification by traditional semi-carbonic maceration of up to 15 days. Fermentation in temperature controlled cement tanks. A quarter of the harvest finishes off the fermentation in barrel, the rest in cement, which helps retain the juicy fruits and floral perfumes of Gamay. The wine is made for keeping and will improve.

Jean-Marc Burgaud, a top Beaujolais grower, claimed by many to be the best producer in Morgon, started his estate with his wife Christine in 1989 after he completed a diploma in oenology. Both sets of their parents were winegrowers. Today the estate covers 47 acres, with 32 acres in Morgon, 12 acres in Beaujolais Villages and 3 acres in Régnié, which Jean-Marc believes is the maximum area he can cultivate while still producing the quality he is after. Although not certified, he farms organically and all the work in the vineyard is done by hand and most by Jean-Marc himself. In a region with no shortage of ambitious and diligent winemakers, Jean-Marc has proved himself again and again to be an over-achiever. He has great land, works hard in the vines, but above all has a light touch in the cellar.

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## *Tasting Note:*

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BURGAUD  
MORGON 'COTE DU PY'  
VIEILLES VIGNES

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## *Shelf Talker:*

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MORGON 'CÔTE  
DU PY'



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