## DOMAINE JEAN-MARC BURGAUD MORGON CÔTE DE PY JAVERNIÈRES



100% Gamay. Floral aromas with red fruit, hints of smoke and toasted notes. Structured, velvety and vibrant. Rich and dense with ripe fruit flavors, dark chocolate, spiced and floral notes and long, firm tannins.

This Morgon plot is located just off the Côte de Py and is planted with Black Gamay on ironladen schist soils. The vineyard is farmed using organic principles. The grapes are hand harvested and hand sorted. Traditional Beaujolais vinification, semi-carbonic maceration then pouring into oak barrels for 12 months.

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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## Shelf Talker:

