

DOMAINE MEE GODARD MOULIN-À-VENT DESCHANES



100% Gamay. Captivating aromas of black fruits, such as blackcurrant and blueberry, enhanced with floral nuances and a subtle touch of sweet spices. On the palate, this wine is distinguished by its velvety texture and harmonious structure, blending with finesse supple tannins and lively acidity. The finish is long and elegant, suggesting exceptional aging potential. Organic.

The Deschanes parcel is situated in a high-altitude section of the Moulin-à-Vent appellation, Morgon, Beaujolais, France, located very close to the producer's other holding, *Au Michelin*. The terroir consists of sandy soils and very stony, granitic soil. The parcel is approximately 1.73 acres. Mee prefers to use a fair amount of whole bunches. It depends on the vintage and the parcel but she usually de-stems only about half of the fruit. The length of her macerations vary but on average last 12-16 days in cement. She is aging her wines in a combination of vessels, always searching for the perfect balance of each for any given vineyard. She has mostly neutral barrels, foudre and demi-muids in her cellar.

An oenologist by training, Mee Godard realized her dream by taking over the plots of an old winemaker (André Meyran) without heirs in 2012. She ended up with 4.2 acres of Morgon, Côte du Py, 5.7 acres of Morgon, Corcelette, and 2.5 acres of Morgon, Grand Cras. Her small estate comprised of very old vines in the best terroirs of Morgon was born in 2013. She added a cuvée from Moulin-à-Vent in 2016 and makes a small amount of Beaujolais Blanc. She likes wines with not a lot of extraction, where there is tannin and longer aging in wood. She describes her style as vin de garde - quality wine for aging. But these are certainly the modern style of Gamay from Morgon, achieving mineral complexity and roundness thanks to Burgundian-style whole bunch pressing and partial destem.

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Tasting Note:

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Shelf Talker:

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