



DVP

DOMAINES
ET VINS DE
PROPRIÉTÉ

DOMAINE DES MARRANS

AOP Morgon
Red



PRESENTATION

Located in the heart of Beaujolais, Domaine Des Marrans is managed by Jean-Jacques Mélinand, who perpetuates a family tradition rooted in the excellence of Gamay. This property cultivates its vines on granite terroirs, conducive to the expression of fine and aromatic wines. The harvest is exclusively manual, and vinification follows the traditional Beaujolais method, favoring semi-carbonic macerations to preserve the fruit and freshness. The estate's crus, notably Fleurie and Morgon, reveal bright notes of red fruits, violet, and spices, with a beautiful mineral framework. An emblematic estate that embodies the finesse and diversity of great Beaujolais wines.

VARIETAL

Gamay 100%

LOCATION

Climat Corcelette, in the Morgon appellation.
Age of vines: 50 years old

TERROIR

Decomposed granite.

IN THE VINEYARD

Strict debudding and meticulous trellising.

HARVEST

Hand-harvested with careful selection of the grapes.

WINEMAKING

No added sulfur. Semi-carbonic maceration with whole bunches for 13 days. Gentle extraction, spontaneous fermentation with indigenous yeasts. Unfiltered wine.

AGEING

Aged for 12 months in large oak foudres.

SERVING

Serving Temperature: 14–16°C

AGEING POTENTIAL

5 to 10 years

TASTING

Appearance: Beautiful garnet hue.

Aromas: Precise and rich notes of cherry, violet, and licorice.

Palate: Concentrated and flavorful with luscious fruit, silky tannins, and a harmonious finish.

FOOD PAIRINGS

Excellent with red meats, game, and cheese.

Classic Pairings: Duck breast, venison stew, aged Comté.



D.V.P. - DOMAINES & VINS DE PROPRIÉTÉ

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ABUSE OF ALCOHOL IS DANGEROUS FOR YOUR HEALTH. DRINK RESPONSIBLY.