



DOMAINE HERITIERS SAINT GENYS

AOP Morgon

DVP

Red

DOMAINES
ET VINS DE
PROPRIÉTÉ

PRESENTATION

Located in the heart of Chassagne-Montrachet, Domaine Héritiers Saint-Genys stands out for its artisanal approach and quest for precision in winemaking. Patrice du Jeu, a passionate owner, emphasizes gentle and non-interventionist oenology to reveal the identity of the terroirs. The estate has vines in Côte de Beaune, Côte Chalonnaise, and Beaujolais, cultivating mainly Pinot Noir and Chardonnay. The estate favors controlled yields, manual harvesting, and vinification with indigenous yeasts, with aging in oak barrels for 12 to 18 months. The wines offer an elegant structure and great depth, whether it be the chiselled whites or the silky reds with melted tannins. A refined signature of Burgundy.

VARIETAL

Pinot Noir 100%

IN THE VINEYARD

Sustainable farming practices with mechanical soil work and horse-drawn ploughing, strictly without herbicides.

WINEMAKING

Key steps include gentle pressing and partial destemming, followed by alcoholic and malolactic fermentations in vat or barrel. Indigenous yeasts are favored, with strict temperature control throughout fermentation to preserve freshness and aromatic complexity. The vinification respects the structure and finesse of the terroir.

AGEING

Aged in oak barrels to add roundness and depth while preserving the integrity of the fruit.

SERVING

14 - 16°C

AGEING POTENTIAL

3 to 5 years

TASTING

This Morgon "Aux Charmes" reveals all the nobility of Gamay from one of the appellation's most esteemed climats. The nose opens with an intense bouquet of ripe black fruits blackberry, Burlat cherry, plum layered with notes of sweet spice, violet, and a hint of undergrowth. Discreet oak ageing adds depth without overshadowing the fruit. On the palate, the wine displays a dense, velvety texture, supported by fine, structuring tannins. Freshness brings balance, extending into a spicy, mineral, and persistent finish. A complete Morgon gourmet, expressive, and built to age gracefully.

FOOD PAIRINGS

With its structure and aromatic generosity, this Morgon pairs beautifully with:

Slow-braised beef chuck in red wine or a Provençal-style beef stew.

Roast duck breast with black cherry sauce or warm spices.

Lamb parmentier or herb-crusted roasted shoulder of lamb.

For a bolder take: stir-fried beef bo bun or coconut pork curry.

Cheese pairings: Saint-Nectaire, aged Tomme, or truffled Brillat-Savarin.

D.V.P. - DOMAINES & VINS DE PROPRIÉTÉ

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