



Vignobles de Bourgogne

BRUNOLAFON
wine selection



Burgundy, Jean Philippe Guillot, AOP Morgon Cote du Py, Rouge

AOP Morgon, Beaujolais, France

Corinne and Jean-Philippe practice integrated farming on 35ha of vines in several Beaujolais appellations. From the vine to your table, each plays his part in the adventure: Corinne in total harmony with nature and Jean-Philippe fulfilled in human relations. A constant passion: Care, patience and attention are their watchwords. Both from families with long history of winemaking in Beaujolais, generations have succeeded each other on the estate since 1805. Corinne is at the head of the estate since 2001.

LOCATION

North-east of the village of Villié Morgon, three parcels of old vines.

TERROIR

Granite and altered schist.

WINEMAKING

Hand-picked, grapes macerated in vats.

AGEING

Aged 15 months in stainless steel vat.

VARIETAL

Gamay 100%

Contains sulphites. Does not contain egg or egg products. Does not contain milk or milk-based products. NO.

SERVING

16°C/61°F

AGEING POTENTIAL

5 to 10 years

TASTING

A deep garnet-red color, a peppery nose with hints of cassis, plum and cherry aromas. This Morgon is concentrated on the palate, structured yet well-balanced with a fresh and silky finish.

FOOD PAIRINGS

Sauced meats, cheeses like Munster and Saint-Nectaire.

