



Burgundy, Jean Philippe Guillot, AOP Morgon, 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.

PRESENTATION

Since the beginning of the 19th century, they have offered exclusively Domaine Guillot Gonin wines. 5 generations have succeeded one another on the estate since 1805, each one contributing its stone to the edifice.

LOCATION

North-east of the village of Villié Morgon

TERROIR

Granite and weathered schist.

WINEMAKING

Hand-picked, grapes macerated in vats.

AGFING

Aged 9 months in stainless steel vat.

VARIETAL

Gamay 100%

GM: NO

SERVING

16°C/61°F

AGEING POTENTIAL

5 to 10 years

TASTING

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

FOOD PAIRINGS

Adaptable to all circumstances, in its early years it subtly accompanies spicy dishes, barbecues red and white meats or roast poultry. When older, cheese platters are a perfect match.



