



DVP | DOMAINES
ET VINS DE
PROPRIÉTÉ

DOMAINE LOÏC ET NOËL BULLIAT

AOP Morgon
Red



PRESENTATION

Founded in 1978 by Noël Bulliat, the estate is now run alongside his son Loïc. Originally covering just 4 hectares, the vineyard has grown to 28 hectares, spread across eight appellations, including five Beaujolais crus.

Part of the vineyard is farmed organically, while the rest is managed under sustainable practices. In the cellar, vinification relies on traditional semi-carbonic fermentation, with ageing carried out in tanks or oak barrels for selected parcel-based cuvées.

The strength of the estate lies in its diversity of appellations and its modern approach to Gamay, producing wines that are fruit-driven, fresh and well balanced.

VARIETAL

Gamay 100%

LOCATION

The Morgon red from Domaine Noël and Loïc Bulliat comes from vineyards located at an altitude of 320 metres, with a south-east exposure. This orientation allows for optimal ripening of Gamay while preserving freshness. The altitude brings balance and enhances the precision of the fruit. This setting produces a Morgon that is both generous, structured and elegant.

TERROIR

The terroir is based on friable schist soils, giving the earth its distinctive red ochre colour, a hallmark of Morgon. These poor, well-draining soils force the vines to root deeply. This results in concentrated grapes with strong aromatic intensity. The geological composition brings structure, depth and a subtle mineral character to the wine.

IN THE VINEYARD

The estate favours soil work and ploughing to preserve soil life and maintain the natural balance of the vineyard. Only natural products authorised in organic farming are used. This respectful approach supports the vine without forcing its expression. It allows the production of healthy, balanced grapes that remain true to their terroir.

HARVEST

The grapes are harvested at optimal ripeness to achieve a balance between fruit, freshness and structure. Particular attention is paid to the quality of the harvest in order to preserve the integrity of the Gamay. Careful selection ensures healthy and expressive fruit. This stage is essential to reveal the depth and generosity of Morgon.

WINEMAKING

Vinification is carried out naturally, with respect for both fruit and terroir identity. Destemming is partial, allowing for structure while preserving the aromatic brightness of Gamay. Extraction is kept gentle to maintain balance and drinkability.

AGEING

Ageing then takes place in oak barrels for around 4 months. This short ageing period brings roundness and subtle complexity without masking the fruit.

SERVING

14 to 16°C



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TASTING

This Morgon shows a deep ruby colour with violet reflections. The nose opens with aromas of black cherry, blackberry and ripe red fruits, complemented by subtle spicy notes. On the palate, the wine is generous, structured and expressive. The tannins are present but supple, supported by a refreshing backbone. The finish is persistent, with a pleasant combination of fruit and minerality.

FOOD PAIRINGS

This Morgon pairs beautifully with generous and convivial cuisine. It works well with grilled meats, roasted poultry, slow-cooked dishes and mushroom-based recipes. Its structure also allows for more gastronomic pairings. Suggested combinations include duck breast with cherries, herb-roasted pork chop and a red fruit tart. These pairings highlight its fruit, depth and vibrant character.

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