

**DVP**DOMAINES
ET VINS DE
PROPRIÉTÉ

VIGNOBLES BULLIAT

AOP Morgon
Red**PRESENTATION**

The estate was founded in 1978 by Noël Bulliat, today joined by his son Loïc. Originally 4 hectares, the farm now covers 28 hectares, spread over eight appellations, including five Beaujolais crus. Part of the vineyard is managed in organic farming, the other in sustainable farming. Vinifications favor traditional semi-carbonic fermentations, with aging in tanks or barrels for the parcel cuvées. The strength of the estate: a diversity of appellations and a modern approach to Gamay, with fruity, fresh, and balanced wines.

VARIETAL

Gamay 100%

LOCATION

Altitude of 320 meters above sea level, south-east exposure.
Age of vines: 20 à 50 years old

TERROIR

Friable schist that gives the soil a reddish ochre color.

IN THE VINEYARD

Soil cultivation and plowing. Use of only natural products authorized in organic farming.

WINEMAKING

Natural vinification. Partial destemming.

AGEING

Aged for 4 months in oak barrels.

SERVING

Serve at 14 to 16°C.

AGEING POTENTIAL

3 to 5 years

TASTING

This Morgon from Loïc & Noël Bulliat delivers a classic yet expressive take on the appellation. Deep purple in color, it opens with ripe black cherry, blackberry, and violet aromas, enhanced by subtle spice and a hint of smoke. On the palate, it's both structured and accessible: smooth tannins, generous texture, and well-balanced acidity. The long, vibrant finish reflects the character of Gamay grown on schist and granite soils a wine of poise and personality.

FOOD PAIRINGS

With its bold fruit and elegant structure, this Morgon pairs beautifully with hearty dishes like braised veal shank, duck confit shepherd's pie, or veal chop with chanterelles. It also complements smoked sausage risotto, herb-roasted chicken, or homemade moussaka. For a more adventurous match, try it with beef tataki or a marinated beef bo-bun. As for cheeses, opt for soft blue or aged tomme. Lightly chilled, it reveals extra finesse, making it a great partner for both classic and modern cuisine.

**D.V.P. - DOMAINES & VINS DE PROPRIÉTÉ**

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