



2021 Morgon Côte du Py

(Trey-nel Mor-gon Coat dew Pee)

Beaujolais / AOC Côte du Py



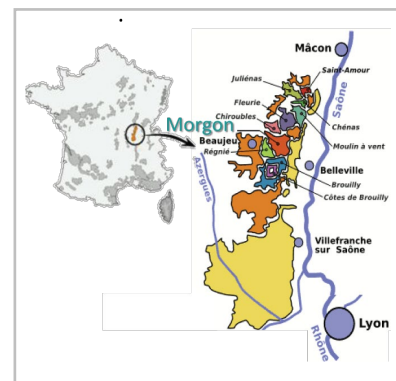
Winemaker Notes

Intense ruby-red garnet in color, this wine offers a complex nose, mineral and fruity. It mingles aromas of ripe raspberry, black and morello cherries with hints of flint, ink, clove and black pepper.

The highly vibrant palate has a sound underlying structure which is powerful yet velvety, thanks to tannins which, despite mellowing, are still very perceptible. This is a stylish wine bearing the hallmarks of its terroir with a long and spicy finish.

Vineyards

In the heart of the Crus area of Beaujolais, wines of “Morgon” AOC are often described as best representing the character of their terroir. The appellation is dominated by a hill called Mont du Py. Its soil of decomposed schist gives typical aromas to the wines. French winemakers usually describe this particularity in a verb: “morgonner”, be like a Morgon.



Trénel’s Morgon Côte du Py 2014 is produced on this hill peaking at 300m above sea-level. The selected parcels are very sunny, on south-oriented steep slopes.

Grapes

Gamay Noir

Winemaking

Maceration of the destemmed grapes at 50% for 12 to 14 days. Aging in cement vats, no fining and light filtration.

Alcohol by Volume

13.0%

Drinking Window

Wine for laying down, to be consumed within 12 to 17 years.

Food Match

Serve between 15° and 16°C with game meat, a piece of Charolais beef or a truffled soft cheese.