



2022 Morgon Côte du Py

(Trey-nel Mor-gon Coat dew Pee)

Beaujolais/ AOP Côte du Py

Maison Trénel has always sought authenticity. Authenticity of the fruit, authenticity of the terroir. The purest expression of their origins. Born from a love of its land with its Burgundy traditions. Because we can only succeed at what we know well.

Winemaker Notes

Intense ruby-red garnet in color, this wine offers a complex nose, minerally 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

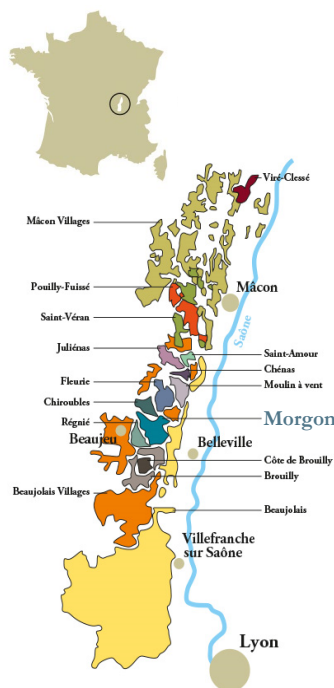
In the heart of the Crus area of Beaujolais, wines of "Morgon" AOC are often described as best representing the character of their terroir. The appellation is dominated by a hill called Mont du Py. Its soil of decomposed schist gives typical aromas to the wines. French winemakers usually describe this particularity in a verb: "morgonner". Trénel's Morgon Côte du Py is produced on this hill peaking at 300m above sea-level. The selected parcels are very sunny, on south-oriented steep slopes.

Vintage Conditions

A cool, ideal winter followed by a chilly spring which averted late spring frosts, yet summer was blazing, resulting in early vine maturity, concentrated berries and lower yields.

Winemaking

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



Grapes

100% Gamay Noir

Alcohol by Volume

13.0%

Age of Vines

55 years on average

Aging Potential

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.