

**ORIGIN :**

Beaujolais, France

GRAPE-VARIETY :

Black Gamay with white juice

WINE AGE :

25 to 60 years.

SOIL :

Terrain consisting of rotten stone and crumbling schist.

FERMENTATION :

Maceration of full bunch of grapes during 8 to 10 days followed by pressing and maturing in tanks or large old barrels for 4 to 5 months.
No filtered and filtered before bottling.

MORGON ~ CÔTE DU PY

SITUATION

The vine parcels are planted at altitudes that vary between 220 and 520 metres and face east and south. The vines entitled to the Morgon appellation are all situated at Villié-Morgon, and make up to 60 per cent of the municipality's total surface area that is to say 90 per cent of the surface area planted in vines.

Trenel selects the grapes that go into this cuvee from the terroir known as "Côte du Py" in the hamlet of Morgon, a small, perfectly rounded hill 300 metres above sea level. This is a very sunny site facing east and southeast.

TASTING

Deep garnet in colour, this wine offers a sustained, complex nose of stone fruit combined with mineral notes. 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 and will make fine drinking over the next two to five years.

HOW TO DRINK AND SERVE

When average wine temperature is around 15° C (60° F) It goes nicely with meat in sauce, game, and cheese.