



MORIN PÈRE & FILS

## BEAUJOLAIS-VILLAGES



**🌀 VARIETAL:** 100% Gamay.

**🌀 PRODUCTION AREA:**

As in the rest of Burgundy, the name of a wine is nearly always that of a place: a general region, village, or specific vineyard within the village. The Beaujolais region is just north of the ancient Roman capital of Gaul: Lyon. Beaujolais-Villages, although considered a regional "appellation" rather than a "village appellation" or "cru" as they are known in the Beaujolais area, is located in the north of the area surrounding and sometimes even separating the "crus", south of the town of Mâcon. It can only be produced from grapes grown and harvested on the lands of 39 villages covering a total of 5,750 hectares of which 10% are actually in the "département" (county) of Saône et Loire, just south of the Mâconnais vineyards.

**🌀 VINIFICATION:**

Here too, there are differences in the techniques used when compared with the rest of Burgundy. Most importantly, the grapes are not all crushed on arrival at the winery. In this way fermentation will occur within the grape's own skin. Pressing is carried out only after the initial fermenting in the vats. For this reason, harvesting (usually in early September) must be carried out by hand only to avoid damage to the individual grapes. Finally, to preserve the typical fruity flavour of Beaujolais wines, ageing in vats is preferable to ageing in wooden casks.

**🌀 TASTING NOTES:**

**Color:** The purplish red reveals perfectly its Gamay origins.

**Bouquet:** Aromas of soft fruits, especially cherry.

**Palate:** Fruity flavours, smooth and delicate, balancing finesse and body, Beaujolais-Villages demonstrates perfectly its proximity to the "cru".

**🌀 SERVICE :** Beaujolais-Villages, like other Beaujolais wines, should never be served at room temperature. 11 to 12°C is perfect to allow the typical fruit flavours their fullest expression.

**🌀 WINE/FOOD PAIRING:** An "anytime" pleasure wine, to be appreciated just for its fruity taste with cold meats, fish, and red meats.

**🌀 AGEING POTENTIAL:** Beaujolais-Villages should be served young (2 to 3 years) to appreciate its typical style.

**🌀 VINTAGE 2018:** After a very mild winter, perhaps too mild, this 2018 vintage was marked by two contrasting periods. The spring was sunny and mild, with no frost, although there were some localized storms with significant episodes of hail that hit certain plots hard on the Côte de Nuits in June. Then the summer was very dry and very hot, blocking the ripening process in some areas. Harvesting was early and was exceptionally abundant. The wonderfully healthy crop promised great potential for producing highly sophisticated wines. In Chablis, after a very dry spring and summer, we feared a harvest that would be less good than predicted, due to a lack of juice in the berries. Very high temperatures in August sent acidity right down in the grapes and brought the harvest forward to the end of August. But this early harvest of very abundant fruit allowed us to preserve some good acidity. On the Côte de Nuits and Côte de Beaune, the harvest began with the Côte de Beaune whites at the end of August, followed by the Pinot Noir in early September on the northern part of the Côte. With the harvest under a radiant sun and heat-wave-level temperatures, the reds offer a rare concentration of polyphenolics. Quantity and quality were the joint order of the day. Harvesting on the Côte Chalonnaise ran from 27 August to 18 September. Very localized rain had an impact on ripening, which varied from plot to plot. The Chardonnays were harvested first to preserve the lovely acidity of this particularly sunny vintage. The Pinot Noirs with their purple juice already foretold of a rich and powerful vintage.