



Grapes
100% Gamay

Region/Appellation
Beaujolais

Alcohol by volume
14.00%

Residual Sugar
less than 2 g/l

pH
3.45

Total Acidity
6.01 g/l

Drinking Window
2024 - 2028

Tasting Guide
A B **C** D E
Light Medium Full

Tasting note printed
19/05/2024

Morgon 2020 6x75cl

Winemaker Notes

An extremely rich and generous Cru Beaujolais with plenty of supple fruit as well as a hearty richness that makes it superb with cold meats and casseroles.

Vineyard

The underlying soil of Morgon is granite, but another feature of Morgon is a schist known as 'roche pourrie'. Morgon is made up of six 'climates': Les Charmes, Corcelette, Côte du Py, Douby, Les Grands Cras and Les Micouds. Since 1996, Louis Jadot has been purchasing vineyards in Morgon and the wine from these sites is now made under the label of Château des Jacques.

Winemaking

The wine is fermented for 12 to 20 days in vats.

Vintage

A vintage of excellent quality, which started early thanks to a warm spring and early summer, with some very hot weather in July and August. Pinot Noir in particular had small berries, but beautifully concentrated and Chardonnay managed to hold its acidity.

Food match

Grilled and Roasted Red Meats

Beautiful with traditional Boeuf Bourguignon.

