



Morgon 2022 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.

Food match

Beautiful with traditional Boeuf Bourguignon.



Grapes

100% Gamay

Region/Appellation

Beaujolais

Alcohol by volume

14%

Residual Sugar

less than 2 g/l

pH

3.58

Total Acidity

5.4 g/l

Tasting note printed

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