



Morgon Côte du Py 2019

6x75cl

Grapes

100% Gamay

Region/Appellation

Beaujolais

Alcohol by volume

14.5%

Residual Sugar

0.2 g/l

pH

3.52

Total Acidity

5.47 g/l

Drinking Window

2025 - 2030

Tasting Guide



Tasting note printed
14/02/2026

Winemaker Notes

With a deep cherry colour, and nut and red fruits aromas, this wine has firm tannins and lots of structure. The manganese (in the granite of the Py) brings the potential to age this wine over several years.

Vineyard

The Beaujolais vineyard is situated in the Southern part of the Burgundy region. There are 22 000 hectares (55 000 acres) of vineyards planted in this area. Our vineyard is situated in Villié-Morgon.

Winemaking

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

Vintage

A season of extreme summer temperatures and one of the hottest and sunniest on record which led to lower yields. However, whilst yields are low, the quality and concentration is outstanding, with wines of great character.

Food match

Delicious with slow roasted lamb.

