



Only one Grape, the black Gamay for red, and Chardonnay for white wines,
Soils and Terroirs among the most typical in Beaujolais,
Respect of nature and biodiversity,
The pursuit of purity, roundness and expression,
Wines of character with a strong personality, finesse and elegance.



MORGON

Côte du Py

Appellation d'Origine Protégée

Located on a volcanic hill in the heart of Morgon appellation, our Cote du Py is the result of partial destemmed grapes followed by a long vinification with regular punching down. A part of the harvest is aged in barrels and foudres. To enjoy 2020, a sunny vintage, drink it preferably between its eighth and ninth year.



Côte du Py



100% Gamay



Soil of ancient volcanic rocks and blue stones



30% of the harvest are aged in barrels and foudres



A full-bodied and gourmet wine reflecting aromas of ripe fruit with a hint of licorice



Eggplant bread, Andouillette Beaujolaise, Prime rib, Morbier cheese



2019 : James Suckling : 94/100