

Dominique Piron Beaujolais Morgon Cote du Py

Domaines Dominique Piron

France - Burgundy - Beaujolais - Morgon Cote du Py AOC

The Morgon Cru is based in the heart of Northern Beaujolais. Côte du Py is the heart of Morgon, a little hill of very old blue stone rocks - the oldest soils of Beaujolais (around 430 millions years old), with a typical blue color.

Côte du Py has been known for centuries for being the best terroir of the village, producing long lived wines with strong structure and flavors.

Wines of the Côte du Py are very dark, profound and dense. Classic aromas of red berries, cherry, kirsh. Fruity, structured and mineral in the mouth with graphite flavors and spicy notes of black and white pepper. Wine can age up to 10 years.



Specifications

Appellation	Beaujolais - Morgon Cote du Py AOC
Wine Type	Red
Varietals	100% Gamay
Age of Vines	50+ years
Agricultural Practices	Sustainable
Soil type	Beaujolais blue stone
Vinification	Hand picked grapes are sorted manually and destemmed for 50 to 70%. Fermentation starts in concrete tanks and lasts for 18-25 days with remontages and pigeages. 2/3 aged in concrete tanks and 1/3 in French oak barrels with batonages on fine lies only. Blended after 10 months, keeping only the best cuvees and best barrels.
Production	2,500 cases (9-liter cases)
Pairings	Pairs well with red meat like beef, duck and game (Hare, Dear, Wild Pork,...), cheses.

Codes, Weights and Measures

UPC	7 84585 02390 5
Units/Case	12
Unit Size	750 mL
Container	bottle
SCC	1 07 84585 02390 2
Case Weight	35
Cases/Pallet	50
Layers/Pallet	5
ABV	13.50%
SRP	\$ 36.99 USD 750mL Bottle

Reviews and News

2017 Dominique Piron Beaujolais Morgon Cote du Py - 92 PTS - WS

2016 Dominique Piron Beaujolais Morgon Cote du Py - 93 PTS - JS