

DOMAINES PIRON

— Une histoire en Beaujolais —

OUR WAY

*Only one « cépage », the black Gamay,
Soils and Terroirs among the most typical in Beaujolais,
Growing with a deep respect of nature and « biodiversité »
Grapes picked by hand
Wines of character with a strong personality, with always « finesse » and « élégance »*

MORGON LA CHANAISE



MORGON APPELLATION – At a glance

MORGON cru is produced in the north of Beaujolais (south Burgundy). With a south east exposition, the granitic soil, more or less desegregated into a rotten rock, with schists, is rich in iron oxydise.

OUR VINEYARDS

Average age of the vines : a bit more than 50 yo
Grape : 100% Gamay noir
Surface farmed in Morgon : 20 ha

VINIFICATION

Harvested by hand to keep bouquet and aromas of Gamay.
A 15 days fermentation in traditional burgundy way, with « pigeages » ensure tannins for structure and ageing. Very few but a little “Foudre” ageing (big old oak barrels).

TASTING, AND FOOD AND WINE PAIRING

MORGON is a wine of character, and fruit, full of complexity and in the same time, very easy and fresh for drinking with most of the foods all over the world. It matches quite well with white meats as veal, chicken and also beef and cheeses

CONSERVATION

Our Morgon La Chanaise can age well for more than 10 years if the cellaring is well done. But if you prefer, like most of the people, the wine to reveal classic fruity flavors, it is better to taste it in the first 3 to 5 years, when you'll also find complexity due to the terroir.

VINTAGE 2016

The first part of the year was complicated : cool spring, ice storm. But a perfect second part : warm and dry. Late harvests without any rain made beautiful grapes. A fruity, elegant and greedy vintage.

PRESS BOOK

Guide des Meilleurs Vins de France 2016 par la Revue du Vin Français :
One Star * The range, very wide and homogenous, is widely recommended
Guide Bettane & Desseauve des Vins de France 2016 : 3B&D. Supreme exponent of the Beaujolais in general and of Morgon in particular, Dominique Piron treats us for decades of all his cuvees whatever cru it is.
Bourgogne Aujourd'hui : 3 étoiles *** According to vintages and terroirs, Dominique Piron's wines can win on all counts.
Wine Spectator : Dominique Piron has been working since the 70's to express the diversity of Beaujolais' terroirs.
Decanter : Outstanding achievement of Piron&Lameloise

DOMAINES PIRON, PRES DE 65 HA EN A.O.C. MORGON, BROUILLY, CHENAS, MOULIN A VENT, FLEURIE, REGNIE, BEAUJOLAIS VILLAGES ET BEAUJOLAIS

*Domaines Piron - Morgon - 69910 Villié-Morgon - France
Tél: 33 (0) 474 69 10 20 - Fax: 33 (0) 474 69 16 65 - piron@domaines-piron.fr
www.domaines-piron.fr*