## **Dominique Piron Beaujolais Morgon Aux Pierres**

**Domaines Dominique Piron** 

France - Burgundy - Beaujolais - Morgon Cote du Py AOC

A mineral wine with fine tannins reflecting a perfume of concentrated dark fruits. A small plot of vines of 85 ares acquired by Dominique Piron's grandfather in 1932. Registered on a place called "Aux Pierres", it is well named due to its blue stones, very typical of the Côte du Py. Year by year, the quality of the harvest has made it an emblematic plot of Piron's family. Elite of the domain, this special cuvee is produce only in case of exceptional vintage. It's a cuvee that can be kept for more than 10 years.

Specifications	
Appellation	Beaujolais - Morgon Cote du Py AOC
Wine Type	Red
Varietals	100% Gamay
Age of Vines	Average 70 years
Agricultural Practices	Sustainable
Soil type	400 millions years old volcanic rocks, with a lot of clay and a lot of Magnesium
Vinification	Very low Yield: 25 hl/ha De-stemmed grapes, very long maceration. 24 months of ageing. Raised 60% in stainless and 40% in barrel.
Production	290 (9-liter cases)
Pairings	Morel-stuffed quail, oven-roasted rock of veal, tournedos rossini.



Codes, Weights and Measures	
UPC	7 84585 02915 0
Units/Case	12
Unit Size	750 mL
Container	bottle
scc	1 07 84585 02915 7
Case Weight	38
Cases/Pallet	50
Layers/Pallet	5
ABV	14.5%
SRP	\$ 66.5 USD 750mL Bottle

## **Reviews and News**

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