



91
Points
Decanter

Morgon “Les Charmes” 2015

Small yields, a traditional Burgundy vinification, aging in oak casks, give a wonderful wine, soft and elegant. It reveals cherry aromas with silky tannins.



WINERY

Château de Bellevue

WINEMAKER

Claire Forestier

APPELLATION

AOP Morgon

GRAPE VARIETAL

Gamay noir

HISTORY

Château de Bellevue, one of the Barbet family's acquisitions, is a majestic estate, part of the Villié-Morgon village, in South Burgundy. Over the years, it has been the home of prestigious occupants, such as the Lumière Brothers, inventors of the cinema, or Princess Lieven of Russia.

TERROIR

The 7-hectares of the 40 year-old-vines are located on the South-East facing slopes and belong to the “Les Charmes” climate. The soil is light brown sandy loam, low in organic matter, over red and white clay (very structured and crumbly clay) with large blocks of sandstone dating from the Triassic epoch – 240 million years old.

WINEMAKING

The hand-harvest grapes were fermented in the traditional Burgundy method (partially destemmed grapes), long fermentation of about 3 weeks with manual punching down for a long, gentle extraction of silky tannins typical of this climat.

AGING

Partial aging in large French oak barrels for 9-10 months.

TASTING NOTES

Intense sour cherry aromas and notes of kirsch with highlights of cinnamon, blond tobacco, and floral notes (roses). Fine elegant tannins. A harmonious and seductive wine with a wide range of aromas.

AGING POTENTIAL

3-5 years

ALCOHOL

12.5%

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