



## Morgon “Le Clos” 2010

*This special « Reserve » wine is crafted from our finest plots and vintages. With an unusual long vinification in the Burgundy tradition, this « cuvée » is meant to be enjoyed for special occasions after a maturing of several years.*

**WINERY** Château de Bellevue

**WINEMAKER** Claire Forestier

**APPELLATION** Morgon

**GRAPE VARIETAL** Gamay Noir

**HISTORY** Château de Bellevue, one of the Barbet family's latest 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.

**VINEYARD** The 70 year-old-vineyard “Le Clos” is located on the southern slopes adjoining the Château. The soil is composed of granite and sand.

**SURFACE** 1.2 acres

**YIELD** 40 hl/ha

**HARVEST** Hand-picked

**WINEMAKING** Vinified according to the traditional Burgundy method (50% whole cluster), long maceration for 24-28 days, long and soft extraction of elegant and typical tannins.

**AGING** This wine has been aged in French oak barrels for 10-12 months to keep the fruit flavor and local characteristics. The micro-oxygenation helps soften the tannins and gain in complexity.

**TASTING NOTES** Morgon Le Clos displays toasted aromas along with notes of elderberry, black cherry and cinnamon. On the palate, this is a well-structured wine with firm and quality tannins.

**ALCOHOL** 12.5%

**PRODUCTION** 125 cases



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