



MORGON

Appellation d'Origine Protégée

Côte du Py

REGION

France / Bourgogne / Beaujolais

GRAPE VARIETY Gamay Noir

AREA 1 ha

WINEMAKER Elodie Rousselot

SOIL

Soil on altered schist and piedmont soil with "blue stones", rich in magnesium, clayey and relatively deep.

VINIFICATION & AGEING

Destemming, followed by a long maceration of around 30 days in wooden vats. Aged on fine lees in stainless steel, concrete, and wooden tanks for 18 months.

TASTING NOTES

A deep garnet robe with purple highlights. The nose is intense, rich, and complex, revealing notes of plum, blackberry, and blueberry, combined with spicy and cocoa aromas, all supported by a subtle hint of menthol. The palate is rich and concentrated, with beautiful silky tannins. The finish is harmonious, with expressive and, above all, long-lasting aromas.

FOOD & WINE PAIRINGS

Grilled meats, steaks or leg of lamb. But also vegetables and matured cheeses

SERVING TEMPERATURE from 15 to 18 °C

AGEING POTENTIAL From 3 to 5 years

AWARDS

- Vintage 2023 - James Suckling 2025 : 94/100
- Vintage 2022 - Decanter World Awards 2024 : Bronze

ESTATE

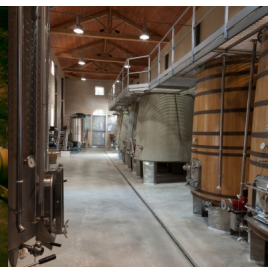
This majestic residence was built in 1840 by Lyon industrialists. The Château Bellevue vineyard covers 24 hectares, mainly planted on the Cru Morgon. To preserve the identity and expression of each terroir, we operate a plot-by-plot vinification of the different climats. The vat room, which combines tradition and modernity, is equipped with state-of-the-art equipment, allowing great precision.



Bellevue



The cellar



Winery