

Domaines Loron

MORGON

Appellation d'Origine Protégée

Les Charmes



REGION

France / Bourgogne / Beaujolais

GRAPE VARIETY Gamay Noir

WINEMAKER Elodie Rousselot

SOIL

South-East facing slopes. 7 Ha in the climat Les Charmes. Soil: light brown sandy loam, low in organic matter, over red and white clay (very structured and crumbly clay) with large blocks of Sandstone.

VINIFICATION & AGEING

Harvested when perfectly ripe, the grapes are first sorted in the vineyard and then a second time when they arrive at the winery. The grapes are then destemmed and vatted by gravity, without the addition of SO₂. The Charmes are traditionally vinified over a 10-12 day vatting period. Vinification under grilles, with pumping over, ensures gentle extraction. Aged in concrete and stainless steel vats for 9 to 10 months.

TASTING NOTES

Elegant and delicate Morgon. Floral aromas are accompanied by more intense fruity notes after aeration. Fine, silky tannins.

FOOD & WINE PAIRINGS

Vegetable stew, sweet bread, farmhouse cheese

SERVING TEMPERATURE from 15 to 18 °C

AGEING POTENTIAL Enjoy it now, or cellar it for 3 to 5 years.

AWARDS

- Vintage 2021 : 1 étoile - Guide Hachette 2024
- Vintage 2021 : 93/100 - James Suckling 2023
- Vintage 2021 : 90/100 - Wine Enthusiast 2023



ESTATE

This majestic residence was built in 1840 by Lyon industrialists. The Château Bellevue vineyard covers 18 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.



Bellevue

The cellar

Winery