Domaine Jean-Pierre Large Morgon Les Delys, AOP Morgon 2024

FBJ0102024

Caves Emile Cheysson

— Beaujolais, France

Silky and aromatic Morgon from vines more than 120 years old.

Production

Les Delys is a particular lieu-dit situated on the best slopes of Morgon, and where winemaker Jean-Pierre describes as the cradle of his family. His grandfather and father were born here and 30% of the vines growing here were also planted by his grandfather, making them over 120 years old. Production is traditional, 25 – 50% of the bunches are de-stemmed depending on the year and then semi-carbonic maceration takes place and lasts 12 days. The wines then age in tank for 6 months before bottling.

Tasting note

Full of perfumed blackberries and macerated strawberries, this is an aromatic, full bodied, complete wine with silky tannins and a flavoursome finish.

Food Match

This really is a wine that lends itself to good food and good company. Push the boat out with a cà´te de boeuf or roasted duck with a fruit sauce. Jean-Pierre also suggests sausage cooked in wine or venison (as long as its not too gamey). For some meat free options, roasted vegetables or strong, soft cheeses like reblochon are ideal.

ABV:
13.00%

Case/Bottle Size:
6x 75cl

Closure:
Cork

Category:
Sustainable

Appellation:
AOP Morgon

Grape Varieties:
Gamay 100%

Suitable for:
Vegan