

LAURENT PERRACHON

MORGON CÔTE DU PY



True to a classic Morgon style with intense color and long lasting aromas. Hints of kirsch and black pepper pair well with rich dishes such as duck and game.

Color: Red

Area of Production: France

Appellation: Beaujolais

Varietals: Gamay

Soil: Schist, granite

Age of Vines: 50 years

Farming Practices: Organic

Fermentation: Stainless steel

Aging: 12 months in French oak and 3 months in large casks

Production: 12 months in French oak and 3 months in large casks