



2012 MAISON L'ENVOYÉ MORGON 'CÔTE DU PY'

Review Summary



93 pts – Top 100 BEST BUY of the Year “This label is based on a collaboration spearheaded by Mark Tarlov (of Chapter 24 Vineyards) and Gavin Speight of Old Bridge Cellars. Though it’s priced like a standard negociant Beaujolais, this comes from 40-year-old vines and is anything but standard. It tastes like it was raised as a Cote d’Or pinot noir, but it holds all the freshness and elegance of the best sort of Beaujolais, powered by the schist soils of Morgon. Its layers of mineral savor, mushroom and violet scents shift between light and darkness, lasting on a touch of red fruit that glows in the end. Buy a case before the change their minds and raise the price. You can cellar it, but you’ll want to drink it, especially with duck.”

Joshua Greene
Wine & Spirits Magazine Annual Buying Guide
Winter 2015

91 pts “Bright violet color. Highly perfumed red and dark berry aromas are complicated by notes of candied violet and white pepper. Juicy and precise on the palate, offering sappy black raspberry and boysenberry flavors that stretch out and gain depth with air. A smoky mineral quality adds definition to the long, incisive finish, which is framed by fine-grained, sneaky tannins.”

Josh Reynolds
Vinous
February 2015