

2020 MAISON L'ENVOYÉ

MORGON - CÔTE DU PY



REGION: Beaujolais, France
VARIETALS: Gamay Noir
MATURATION: 8 months in French oak barriques (3-4 years old)
ANALYSIS: 14.0% alc/vol | 5.7 g/L TA | 3.60 pH

VINEYARDS: Morgon produces hearty, expressive, long living Gamay, with the finest vineyards being situated along the Côte du Py. And it's here that 40 year old vines are planted, on schists rich in manganese and iron. This soil structure provides a mineral edge to the raspberry and dark red fruit characters typically seen. The grapes harvested here are very representative of the best this appellation can offer. The grapes were hand harvested from pebbly soil, schistous, iron oxide rich, typical of this appellation.

WINEMAKING: A semi-carbonic traditional method with 30% whole clusters. The must underwent a long, natural ferment utilizing wild yeasts in open-top vessels with submerged caps. The wine matured over the following 8 months in a combination of small tanks on fine lees and seasoned French oak achieving a subtle integration of oak spice characters and texture.

TASTING NOTES: The 2020 Morgon Côte du Py offers up generous aromas of red raspberries and baking spices. Classically styled, the palate is elegant and fine-boned with lively acidity. Layers of rhubarb and cranberry are bursting while white pepper and nutmeg live long on the finish.

CRITICAL ACCLAIM: 90 pts Wine Spectator

ABOUT MAISON L'ENVOYÉ: Driven by a tireless hunt for elusive sites where Pinot Noir shines, Maison L'Envoyé, 'The House of the Messenger' traverses the globe with the intention of presenting the acme of regionality and winemaking styles. With winemaking footprints in Burgundy, Willamette Valley, Central Otago and Tasmania, they champion many unsung growers who have farmed their vineyards for decades and generations, some mere feet away from more illustriously cited neighbors. This project has been a standout since its debut in 2011 including Wine & Spirits naming Maison L'Envoyé a 'Winery To Watch' in 2015.

