

2022 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: 13% alc/vol

VINEYARDS: Morgon produces hearty, expressive, long living Gamay, with the finest vineyards being situated on the southern slopes of the Côte du Py. And it's here that 40 year old vines are planted on the famous blue granitic soils. 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.

WINEMAKING: A mix of traditional Burgundian methods with 30% whole cluster fermentation. 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: Generous aromas of red raspberries, black fruit and baking spices. Classically styled, the palate is elegant and fine-boned with lively acidity. Layers of plum and fresh cherry are bursting while pepper and nutmeg live long on the finish.

CRITICAL ACCLAIM: 93 pts JamesSuckling.com

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.

