

The Côte du Py is the highest elevation in the Morgon Cru. A magnificent terroir and 80-year old vines produce a wine with power, character, and complexity!

LAURENT GAUTHIER MORGON CÔTE DU PY



Terroirs Originels brings together a community of 25 vintners who continue to farm their land independently and all share the same passionate integrity to bring out the best authentic expressions of their specific heritage. The notion of conserving terroir is their priority, and its protection is a vested commitment of each estate. Laurent Gauthier is deeply rooted in his hometown Morgon. After all, his family has farmed the vineyards since 1834. Like all his colleagues at Terroirs Originels, Laurent takes great pride in the land that he feels privileged to work and to sustain for generations to follow. Laurent now farms vineyards in the cru appellations of Chiroubles and Morgon along with selected plots for the production of his Beaujolais Villages Rosé, a true delicacy. He takes great pride in bringing out the best in his wines made exclusively with Gamay Noir and displaying the different characteristics it can take on depending on its terroir.



VINIFICATION

Destemming of the grapes up to 80% depending on the year, maceration for 15 days in gridded vats, pushing the cap down. Aged for 9 months in wooden vats called "foudre" Beaujolais. 750 cases produced.

VITICULTURE

Sustainable farming favoring biodiversity. Laurent Gauthier uses techniques such as putting vines under the grass, clipping the vines for good exposure, plowing the soil in the spring and trellising the vines.



SKU: 890745

Region	Beaujolais
Classification	Morgon AOC
Vintage	2022
Grapes	100% Gamay
Soil Composition	Schist, metamorphic rock, clay, and decomposing granite
Vineyard Training	Guyot
Density/Yield	4000 vines per acre
Fermentation	Maceration for 15 days in gridded vats, pushing the cap down
Alcohol	13.5%
Residual Sugar	.09 g/l
PH	3.7 g/l
TA	2.98 g/l
Free SO2	22 mg/l
Total SO2:	68 mg/l

TASTING NOTES

Deep garnet red robe. Very complex wine, powerful and fleshy, with kirsh, blond tobacco, blackcurrant and mineral notes. With more edge, the wine is showing candied strawberries and griottes (type of cherry) notes. The finish is very velvety and persistent.

PAIRING SUGGESTION

Good with cassoulet, duck confit, grilled meat, games and lamb, coq au vin cooked in red Beaujolais wine. Pairs well with lamb, game birds and venison. Also a good choice with lighter meals such as Toast Champignons.