

Laurent Perrachon 2016 Morgon Cote du Py

WineWise Code	FPE-MCP16
Country	France
Region	Beaujolais
Color	Red
Alcohol by Volume	13.15
Acidity	3.40
Residual Sugar	0.2
Closure	Natural Cork
Annual cases produced	550
Varieties	Gamay 100%
Pumpover or Punchdown?	Daily Pumpover (one per day) the first 8 days and then punchdown
Destemming	Partial
Fermentation vessel	Concrete
Fermentation duration	16-18 days
Aging method	Used Barrique 90%, New Barrique 10%
Aging duration (months)	12
Filtered?	Yes
Fining agents	None
Yeast	Spontaneous
Malolactic	Yes
Added Sulfur	Yes
Vineyard Name	Morgon "Côte du Py"
Soil Type(s)	Granite, Volcanic
Elevation (meters)	300
Vineyard Aspect	South
Vine age (years)	55
Vine Yields hl/ha	45
Farming practices	Sustainable
Grape Picking	Hand-harvested

Notes from the producer:

We harvest grapes on six Crus (30 hectares) : Julienas of course, but also Morgon, Moulin-à-Vent, Fleurie, Chenas and our latest addition, Saint-Amour, and also Beaujolais-Village rouge and Beaujolais Blanc (6.5 hectares). Today, the 7th generation of winemakers carries on its ancestor's tradition with the same aim: to express the essence of the terroir.

This wine is from a single vineyard, best location in Morgon appellation.



WineWise Notes:

If Grands Crus existed in Beaujolais, Côte de Py would be in the elite. Its celebrated pebbly schistous soils, so rich in iron oxide, render wines of power and authority with serious aging potential. Suitably aged for fifteen months in oak, this is a deep-coloured, brooding and deadly-serious wine that demands your attention and respect. 2016 is more classic than the super-charged 2015.

This 28 hectare domaine has holdings in six of the ten crus of Beaujolais and makes a series of impeccable, site- specific wines of uncanny precision and charm. Beaujolais is enjoying a resurgence of popularity and respect these days precisely because of the fastidious work of conscientious producers like Laurent Perrachon and his formidable wife Maxime.