



CHÂTEAU DES JACQUES

Morgon Corcelette 2019

\$27.95

* Suggested retail price



	Product code	13863817
\$	Licensee price	\$24.29
	Format	12x750ml
🚚	Listing type	SAQ Specialty by lot
📅	Status	Available
📍	Type of product	Still wine
🇫🇷	Country	France
🛡️	Regulated designation	Appellation origine contrôlée (AOC)
📍	Region	Beaujolais
📍	Appellation	Morgon
🍇	Varietal(s)	Gamay 100 %
🍷	Colour	Red
💧	Sugar	Dry
🍷	Closure type	Cork

TASTING NOTES

With a very sustained color, this wine presents a bright and wide aromatic palette (spices, ripe black fruits). On the palate, the tannins are still a little firm - which indicates a potential for aging - and they are well balanced by a nice tension.

Pairings with pizza, deli and meats.

PRODUCT NOTES

Morgon wines are known for their fleshy and structured character, due to the soils of "blue stones", a volcanic rock typical of the Côte du Py climate but also due to the deep granite soil. The soil of this locality is thin and the roots of the Gamay quickly reach the granitic bedrock. The relative altitude (330 meters) of its east-facing plots gives wines with aromas of small red fruits, a certain tension and a silky texture.

PRODUCTION NOTES

Collected by hand in boxes, sorted and often destemmed, the grapes macerate slowly for three to four weeks. Punching down or pumping over punctuate the fermentation, depending on the nature of the vintage. THE wines are aged for 10 months, in one-wine, two-wine and new oak barrels, in our old 17th century cellar.



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