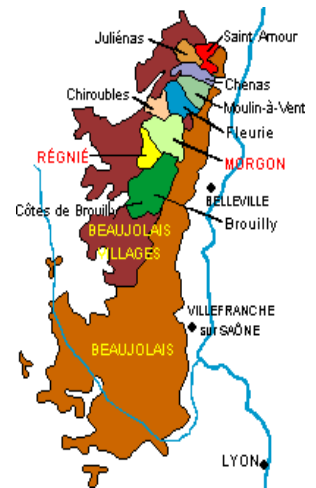




MORGON

Domaine Des Arcades

Appellation: Morgon
Region: Taizé (Morgon hillside)
Area of production : 12 hectares
Soil : Granitic, with pyrites schists, sediments impregnated with iron oxide and manganese
Grape variety: Black Gamay with white juice
Harvesting: By hand
Vinification: Traditional Beaujolais method with temperature control.
Ageing: oak vats.



TERROIR :

Located in the heart of Beaujolais « crus », the Domaine des Arcades belongs to the two best « climats » of the Morgon appellation: *La Côte de Py* and *Les Grands Cras*. The 12 hectares of vineyard facing due South, lie on granite soil “à cornes vertes” (green horns) also known as “roche pourrie” (rotten rock) which is made of pyrite schists and very ancient blue-green eruptive rocks. It is this sub-soil composition that gives the wines of Morgon their special typicality.

On these sunny slopes, the grapes can reach an excellent degree of maturity. The vinification in vats lasts 9 to 10 days with a lattice-work system permitting good extraction of colour and aromas. The ageing in closed oak vats allows for good maturation of the wine and gives it its rounded tannins and supple aromas.

WINE:

Colour : Fine deep red colour

Nose: Intense nose of stone-fruit (griotte cherries, apricot)

Palate: rich, well-structured with soft tannins which allows the wine to “Morgonize” and take on the unique and very tastes of the Morgon appellation



SERVING SUGGESTIONS :

This wine can be enjoyed in its youth but will improve with ageing (from 2 to 5 years). Only time will allow the wine to reach its full potential and to “Morgonize”. To be enjoyed between 14°C and 16°C, with meat dishes, especially white meats and charcuterie as well as game and soft cheeses.