



CLOS CACHET
the finest French wines

DOMAINE DE BEL-AIR

Morgon 'Grand Charmes'

2020

01

Provenance:

Morgon, Beaujolais

02

Grape Variety:

100% Gamay

03

Pairing:

Barbequed meat, sausages or
meat cooked in sauce

04

Serving:

Temperature: 18°C



Vineyard Cultivation:

Domaine de Bel-Air, owned and operated by Jean-Marc Lafont is producing Beaujolais wines of great finesse. It is indeed Jean-Marc's exemplary work in his very well-located vineyards that is the key to these magnificent wines. Very old vines, 80 years on average, from the Charmes plots.



Vinification:

All the grapes are harvested by hand on arrival at the cellar, to keep only healthy grapes and of optimum maturity. Traditional Burgundy vinification, 100% destemmed, with control of temperatures and punching down. Vatting for 15 to 18 days. Aging in oak barrels for 12 months.



Tasting Notes:

This particular terroir gives aromas of black fruits (blueberries, blackcurrants) with lovely vanilla notes. This well-balanced wine is full, gourmand, powerful and elegant, with lovely spicy notes. Drink now or cellar for 5 years.



Soil Type:

Old sediments of iron oxide and manganese.



Method:

High Environmental Value, Organic

Clos Cachet

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Trade Portal

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