



**CLOS CACHET**  
the finest French wines

# DOMAINE MEE GODARD

## Beaujolais Village

### 2022

01

**Provenance:**  
Beaujolais

02

**Grape Variety:**  
100% Gamay

03

**Pairing:**  
Game, charcoaled rib eye,  
charcuterie and a cow cheese

04

**Serving:**  
Temperature: 14°C



#### **Vineyard Cultivation:**

Domaine Mee Godard allows us a glimpse of the future of the Beaujolais region at its best. It's a small Domaine of six hectares of vineyards, mostly located in the sumptuous Morgon. The uncompromising attitude established by Mee, coupled with very old vines across the estate (60 years of age on average) produces state of the art, profound, complex wines with lots of character. The Beaujolais-Villages derives from grapes purchased in Quincié, grown on volcanic soils at an altitude of some 400 meters.



#### **Vinification:**

Whole bunches are largely retained, and macerations last several weeks, with pump-overs and punch-downs adapted vintage by vintage. Maturation follows in concrete, foudre, demi-muids and barrels, depending on the cuvée.



#### **Tasting Notes:**

I love the way this Beaujolais-Villages marries ripe red fruit aromas - plenty of strawberry, also red cherry and redcurrant - with a subtle savory character. Medium-bodied with impressive depth on the mid-palate for the vintage. Lively acidity that's well integrated at the long finish. Made from bought-in grapes from a plot at 400 meters altitude on volcanic soil close to Quincie. 100% whole bunch. Drink or hold. James Suckling - 91pts (2021 review)



#### **Soil Type:**

Volcanic soils



#### **Method:**

Organic

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**Trade Portal**

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