



CLOS CACHET
the finest French wines

DOMAINE MEE GODARD

Morgon 'Corcelette'

2021

01

Provenance:

Morgon, 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 produces state of the art, profound, complex wines with lots of character. The "Corcelette" vineyard is located at the Northwestern end of Morgon.



Vinification:

The yields are kept very low in order to increase concentration and capture each of the very different soil types available across Morgon. A high proportion of the bunch is used (50%) and the must undergoes a long maceration to infuse nicely. Fermentation is made in concrete tanks and, once finished, the wine undergoes a second fermentation and maturation in oak barrels for about 10 months for this vintage. The wines are then bottled without filtration.



Tasting Notes:

This is a really subtle and complex Morgon that's sleek, concentrated and pristine with a slew of delicate red berry, floral and savory aromas. Very long, focused finish with stacks of stony minerality that give it wonderful tension and an austere elegance. From organically grown grapes. Drink or hold. James Suckling - 94pts



Soil Type:

Sandy and granitic soils



Method:

Organic

Clos Cachet

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Trade Portal

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