



CLOS CACHET
the finest French wines

DOMAINE MEE GODARD

Morgon 'Cote du Py'

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 is a small Domaine of six hectares of vineyards, mostly located in Morgon. The uncompromising attitude established by Mee, coupled with very old vines produces state of the art, profound, complex wines with lots of character. The "Côte du Py" vineyard is one of six climats* of the cru of Morgon. The vineyard is located South of the town of Villié-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:

Anything but showy, this is a remarkably structured and concentrated Morgon for the 2021 vintage, but alongside the terrific wet stone minerality that dominates the palate there are also a delicate forest berry and violet aromas that give this an underlying charm. Very firm and complex finish that doesn't want to let go! A cuvee of wines from four parcels in this site. From organically grown grapes. Drinkable now, but best from 2024. J Suckling - 94pts



Soil Type:

Blue clay and volcanic soil



Method:

Organic

Clos Cachet

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Trade Portal

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