



CLOS CACHET
the finest French wines

DOMAINE MEE GODARD

Morgon 'Grand Cras'

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 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 "Grand Cras" vineyard is one of six climats of the cru of Morgon. The vineyard is located in the Southeast of the Côte de Py.



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 to 70%) 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:

Both bold and structured for a 2021 this has a serious tannin structure that will need some time to fully resolve. However, it easily has the the concentration of dark berry fruit, rooty and savory character to carry this. At the long polished finish you really feel how fine the tannins are. From organically grown grapes. Drinkable now, but best from 2024. James Suckling - 93pts



Soil Type:

Alluvial, shist and granitic soils



Method:

Organic

Clos Cachet

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Trade Portal

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