



- **Country:** France
- **Region:** Beaujolais Villages
- **Subregion:** Morgon
- **Vintage:** 2019
- **Colour:** Red
- **Grape Variety:** Gamay
- **ABV:** 13%
- **Bottle Size:** 75cl
- **Closure:** Natural cork
- **Style:** Fruity and bold
- **Drink With:** Roast duck or a hearty casserole.

## FAMILLE VINCENT MORGON LES CHARMES 2019

<https://gerrardseel.co.uk/products/famille-vincent-morgon-les-charmes-2018>

Morgon is the second largest of the crus of the Beaujolais and therefore perhaps one of the best known after Fleurie. The soil's structure throughout the cru is high in Granite and this is no exception yet there is also some sand. The composition gives rise to the hallmark aromas and flavours of cherry and kirsch which are so very expressive here. It has a dark ruby colour with notes of raspberry and strawberry next to the cherries already mentioned. Concentrated on the palate it is packed with fruit flavour backed by fine tannins and good freshness. So perfectly balanced this is a joy to drink and can be served cool to enjoy it at its best - say 14 degrees.

The vines here are owned by the sister of Jean Jacques Vincent of Chateau Fuisse and therefore benefit from the same care and attention as the wines of the Chateau. It is made in the traditional method ie. without the use of Maceration Carbonique and thus the final wine is more akin to a wine from the Cote d'Or, most certainly in maturity. It is perfect for current drinking but will hold well in bottle for the coming 3 to 6 years.

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