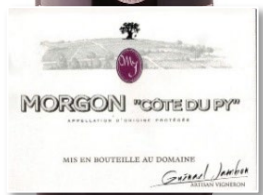




# Morgon

## Côte du Py

**Domaine Guenaël Jambon, Winemaker Villié-Morgon (69)**



Fruity and mineral



Gamay Noir



Store in a cool cellar



Serve between 55 and 57°F



Farm-raised guinea fowl, beef stew from your best butcher, brick pudding, local cheeses like "raclette"



Simple pleasures, a wine to proudly bring, perfect for a rustic meal or a family gathering, best enjoyed with exclusively delightful company.

*Excessive alcohol consumption is harmful to health; please enjoy responsibly.*



# Domaine des Roches du Py

VIGNERON-RECOLTANT

à Villié-Morgon (69)

## About the *Terroir*

**The Beaujolais** region is a bit like Tuscany in some areas - it's a beautiful and sunny hilly countryside, a land that's often overlooked for its historical production of great wines and its wonderful terroirs. Its granitic soils of volcanic origin are perfectly suited for the Gamay grape.

Beaujolais wines are known for being immediately drinkable, but the new generation of artisan winemakers has been proving for some years now that they can produce excellent terroir-driven Beaujolais, of which they have no reason to be shy!



**Culture:** Guenael JAMBON runs his small estate in a very nature-friendly manner. This cuvée comes from vines located on the southern slope of the Côte du Py, on a terroir of granite and schist.

**Winemaking:** After manual harvesting, the grapes are vinified for 15 days. Then, they are aged for 6 months in oak vats.