





## Chateau de Pizay Morgon





Vintage: 2018

The Pizay Morgon is a lush wine full of berries and tropical notes. Ripe stoned fruit, cherries, peach and kirsch. A smooth palate with lots of fruit and powerful tannins. The most aromatic of recent vintages.

Grape Varietal: Gamay Vine age: 45 years Region: Beaujolais Appellation: Morgon Soils: Granite

- -92 Points Decanter Magazine 2019
- -Robert Parker's World's Greatest Wine Values!
- -90 Points Decanter Magazine 2015

Château de Pizay dates back to the 14th century, and is now an estate of more than 100ha. This is a serious Morgon with structure and body to match the dark berry fruits on the palate. Refreshing, savoury, juicy and smooth, there is more to this than just bright and vibrant fruit. A great partner with a plate of charcuterie.

Drinking Window 2019 – 2022

Manual grape-picking. The whole grapes are gathered in vats (no crushing, no destemming). Controlled temperature: 18-28° C. Cooling after pressing. Malolactic fermentation done after the end of the alcoholic fermentation. Maturing in stainless steel tanks. Fining with egg-whites. Natural tartaric stabilizing thanks to the cold winter temperature. 25% of the crop is kept for a while in new oak casks.

The Chateau de Pizay is one of the oldest and most famous estates of the Beaujolais region. Since the Middle Ages the fine wines of the Château de Pizay have been appreciated by Beaujolais-lovers. The oldest records date to 1030, the keep was built in the 14th Century and the classic formal gardens were added in the 18th Century.

The Chateau is now a luxurious hotel, with a fine restaurant and visitors are able to visit the magnificent old cellars that have hosted many famous banquets. The Chateau and grounds are beautifully maintained including a sculpted hedge garden.





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