Château de Pizay

Beaujolais Blanc

Morgon

Morgon "Les Sybarites"





Morgon



Château de Pizay is one of the oldest and most famous estates of the Beaujolais region. Since the Middle Ages, the fine wines of Château de Pizay have been appreciated by Gamay lovers across the world. 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 Château is now a luxurious hotel with a gorgeous interactive winemaking museum and magnificent old cellars. As an appellation, Morgon is the largest of the Beaujolais crus. Pizay Morgon 2021 showcases a well-structured, rich and powerful expression of the intense soils found in the AOC's dynamic terroir. This medium-bodied red is the embodiment of the word jammy.

Region: Beaujolais, France

Appellation: Morgon

Vine: Age: 46 Years

Varietals: 100% Gamay

Soil Type: Granite

Alcohol: 13%

Closure: DIAM Cork

UPC: # 641895197309 Size: 750 mL, 375 ML Vinification: Hand-harvested, then carbonic maceration (no crushing, no destemming) and malolactic fermentation. Matured in stainless steel tanks. Fined with egg whites. Natural tartaric stabilizing, thanks to cold winter temperatures. 25% of the crop is kept in new oak.

Tasting Notes: This serious wine is still very young. Its black fruits and firm tannins are showing considerable potential, with acidity and a firm core still developing. This will be a powerful wine.

Food Pairing: Delicious with braised beef, porcini or portobello mushroom dishes, venison and roasted lamb chops.

"Attractive red-fruit nose with wet-earth and savory touches ... supple tannins."
- 90 Points, James Suckling

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