



Château de Corcelles - Morgon

Vineyard

In the 15th century, Antoine de Laye began rebuilding the Château de Corcelles on the foundations of an ancient stronghold built in Carolingian times. The river Douby, which flows at the foot of the Château, marked the boundary between the dioceses of Autun and Lyon, and the counties of Burgundy and Beaujolais. In 1984, the Richard family took over this prestigious 92-hectare estate, offering Gamay a diversity of terroirs, the jewel of which is the Morgon cru.

Vinification

The grapes are harvested by hand. Vinification takes place in temperature-controlled stainless steel vats. Partially destemmed, the grapes are vinified for 15 to 20 days, during which time they are pumped over daily. The wine is matured in stainless steel vats before bottling in early summer.

Tasting

The nose reveals aromas of ripe fruit and mineral notes. The palate is firm, elegant and fresh.

Serving suggestions

A perfect accompaniment to meat dishes and cheeses. Serve at 12-14°C.

Grape variety : Gamay

Taste and flavour : Powerful and full-bodied

Alcohol content: 13

Allergen : Sulfites