



Dominique Piron's family has lived on the Morgon terroir since 1590. 14 generations have succeeded each other, all owners of vines in the town. Dominique moved in after his father in the 1970s and celebrated his 50th vinification in 2018. Julien Revillon joined him in 2013 to continue this adventure. This man from the Beaujolais region is committed to producing the best wines on the 90 hectares of vines operated by the Estates, from Blacé to Chénas, including the emblematic Morgon cru where most of the vines are planted there. At the bottom of the Côte du Py, the most

famous climate of Morgon, the cuvées are aged in the Burgundy style with the greatest care to make wines for laying down and gastronomy. The Gamay of this cuvée is planted on the ancient Blue Rocks of the Côte du Py, magmatic rock 380 million years old, more clayey than the granites, less acidic and rich in magnesium.

The color is quite sustained, of a dark garnet. The nose releases intense aromas of red fruits, peony with a hint of liquorice and a mineral touch. The mouth is greedy, fruity and of a beautiful substance. It is structured, with a fresh persistence.

Grape: Gamay

Taste and flavor: Powerful and full-bodied

Alcohol content: 13.5°

Drink at room temperature, around 13-14°C. It will be the perfect accompaniment to grilled red meats such as pavé de Charollais, fillet of beef with wine sauce, duck breast with vine shoots or autumn game. Meats in sauce also work with an older Côte du Py