



MORGON

Appellation d'Origine Protégée

Morgon - Grand Cras

REGION

France / Bourgogne / Beaujolais

GRAPE VARIETY Gamay Noir

WINEMAKER Tristan Larsen

SOIL

Alterite soil of bluestone and shale

VINIFICATION & AGEING

Manual harvest carefully sorted in the vineyard and in the vat room. Partial destemming followed by maceration in thermo-regulated truncated concrete vats. Long maceration under a grid for about 20 days. Long maturation (18 months) on fine lees in stainless steel tanks

TASTING NOTES

A dark garnet color characterizes this Morgon of character. The nose is intense, rich and complex. Notes of plum, blackberry and blueberry can be distinguished, associated with spicy aromas of clove and pepper. The mouth is rich and concentrated, with pleasant notes of black cherry and licorice. The whole supported by beautiful silky tannins. The finish is harmonious, the aromas expressive and especially persistent.

AWARDS

- Vintage 2019 : Guide des meilleurs vins de France - 92/100
- Vintage 2018 : Guide des meilleurs vins de France - 92/100



ESTATE

This majestic residence was built in 1840 by Lyon industrialists. The Château Bellevue vineyard covers 15 hectares, mainly planted on the Cru MORGON. To preserve the identity and expression of each terroir, Tristan Larsen operates a plot-by-plot vinification of the different climats. The vat room, which combines tradition and modernity, is equipped with state-of-the-art equipment, allowing great precision in the wine-making process.



Bellevue

The cellar

Winery

