



MORGON

Appellation d'Origine Protégée

Corcelette - Le Clos

REGION

France / Bourgogne / Beaujolais

GRAPE VARIETY Gamay Noir

WINEMAKER Tristan Larsen

SOIL

Average vine age: 70 years. The Clos is located within the 0,50 Ha park of Château de Bellevue, on Climat Corcelette. Poor sandy soil over granite bedrock.

VINIFICATION & AGEING

Manual harvest, grapes carefully sorted in the vineyard and in the cellar. Partial destemming, maceration in temperature-controlled stainless steel vats during 28 days. Aged in French oak barrels on the fine lees for 9 months.

TASTING NOTES

On the nose, notes of elderflowers, and very ripe fruits with a touch of kirsh and mint. The mouth is full of finess and complexity, with firm tannins.

FOOD & WINE PAIRINGS

Bœuf Bourguignon, game, grilled duck, sauteed vegetables, cheese

SERVING TEMPERATURE from 15 to 18 °C

AGEING POTENTIAL From 3 to 8 years

AWARDS

- Vintage 2018 - Guides des Meilleurs Vins de France 2021 - 93/100
- Vintage 2018 - Gold Medal Concours des Grands Vins du Beaujolais 2021



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.



The Château



The cellar



Winery

