

CHAUVET FRERES

CHAUVET FRERES 'COTE DU PY' MORGON ROUGE

MORGON • BEAUJOLAIS • FRANCE • EUROPE

TECHNICAL DETAILS

The Estate

Mr. Chauvet was a well-respected winemaker in the 1970's, who shared his expertise and knowledge with other winemakers in the Beaujolais and Mâconnais regions in the southernmost part of Burgundy. After he passed away, his passion and craft are being carried on by the next generation of dedicated winemakers.

Wine Making

The grapes are partly destemmed and macerated for 12 to 14 days. Aging in cement tanks, no fining and light filtration.

Food Suggestions

Pairs well with pasta, veal, pork, and poultry dishes.

TASTING NOTES

Deep ruby in color, this wine offers a complex nose, minerally and fruity. It mingles aromas of ripe raspberry, black and morello cherries with hints of flint, ink, clove and black pepper. The highly vibrant palate has a sound underlying structure which is powerful yet velvety, thanks to tannins which, despite mellowing, are still very perceptible. This is a stylish wine bearing the hallmarks of its terroir with a long and spicy finish.

Gamay Noir grape blend.

This wine contains allergens, sulfites.

SCAN >>

More About
This Wine



ATTRIBUTES

- Available Size: 750mL (12 pc)
- Organic
- ABV%: 13
- Class: Red

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VINTAGE IMPORTS

Importer & Distributor of Wines & Spirits

