

DOMAINE J CHAMONARD

2018

DOMAINE JOS CHAMONARD 'CLOS DE LYS' MORGON ROUGE

MORGON • BEAUJOLAIS • FRANCE • EUROPE

TECHNICAL DETAILS

The Estate

Having lived and worked amongst the “superstars” of Beaujolais, most of them his friends and neighbors, Joseph Chamonard had created a wonderful environment for his wines in Morgon, crafting traditional, earthy and hearty wines with great skills and attention.

Wine Making

He practiced biodynamic/organic farming at some of its earliest mentions and only followed natural processes in the cellar. This 100% Gamay Noir has no chemical treatments, in or out of the vineyards.

Food Suggestions

Pairs well with pasta, veal, pork, poultry, and cured meats.

TASTING NOTES

The nose is very fragrant, with straightforward aromas of light cherry and raspberry, and earthy notes. Light to medium in body, the wine is perfectly balanced between full fruit and lively acidity, with an earthy touch on the finish. Long, robust, a touch rustic yet so structured, ample and complex, this wine possesses the richness characteristic of the village of Morgon wines and great ageing potential. A bit tight just after opening, it needs at least 30 minutes of aeration or even decanting to fully express all its nuances.

Gamay Noir grape blend.

This wine contains allergens, sulfites.

[View Tech Sheet Here](#)

SCAN >>

More About
This Wine



ATTRIBUTES

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

SAVIOSOARESSELECTIONS.COM/CHAMONARD

VINTAGE IMPORTS

Importer & Distributor of Wines & Spirits

