

DOMAINES PIRON

— Une histoire en Beaujolais —

OUR WAY :

*Only one « cépage », the black Gamay,
Soils among the most typical in Beaujolais,
Growing with a deep respect of nature and « biodiversité »
Grapes picked by hand*

Wines of character with a strong personality, with always « finesse » and « élégance »

MORGON « COTE DU PY »

MORGON APPELLATION AND ITS « COTE DU PY »

Cru Morgon, one of the famous Cru Beaujolais, is based in the heart of northern Beaujolais. Côte du Py is the heart of Morgon, a little hill of very old blue stone rocks, the oldest soils of Beaujolais (around 400 000 millions years old), with a very blue characteristic color. It is known for centuries in Morgon that Côte du Py is the best terroir of the village, producing long lived wines with strong structure and flavors.

OUR VINEYARDS

Average age of the vines : + 50 yo

Grape : 100% Gamay noir

Surface in production : 8 hectares

Sustainable viticulture

Alcool : 13%/vol.

VINIFICATION

Hand picked grapes are sorted manually and destemmed for 50 to 70%. Fermentation starts in concrete tanks, for 18 to 25 days, during when we do some remontages and pigeages, more or less a burgundy fermentation. Then after pressurage we start the ageing, for 2/3 in concrete tank, and 1/3 in recent French oak barrels, during when we do batonages on fine lies only. After 10 month we do the blending, keeping only the best cuvees and best barrels, and do the bottling

TASTING, FOOD AND WINE PAIRING

Wines of the Côte du Py are very dark and profound, very dense. Aromas are very classic of cherry, kirsh and stone of the fruits. Very mineral, graphite, spices like black and white pepper.

Wine can live a long life, more than 25 years old for the best vintages is not a problem! Older gamays of Côte du Py smells like old rose, and floral aromas. Young, it is better to drink them at 16/17°C, and older around 18°C. Côte du Py being a quite strong wine, it goes very well with red meat like beef, but also duck and why not game during the fall (Hare, Dear, Wild Pork,...) and good cheeses.

AGEING POTENTIAL

Typicity is very good around 5-6 years old, with fruity aromas. But if a bottle is forgotten in your cellar for 10 or 20 years, don't be afraid, you could be very surprised of the ageing potential of this terroir which could express a great complexity!



DOMAINES PIRON, PRES DE 65 HA EN A.O.C. MORGON, BROUILLY, CHENAS, CHIROUBLES, MOULIN A VENT, FLEURIE, REGNIE, BEAUJOLAIS VILLAGES ET BEAUJOLAIS

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