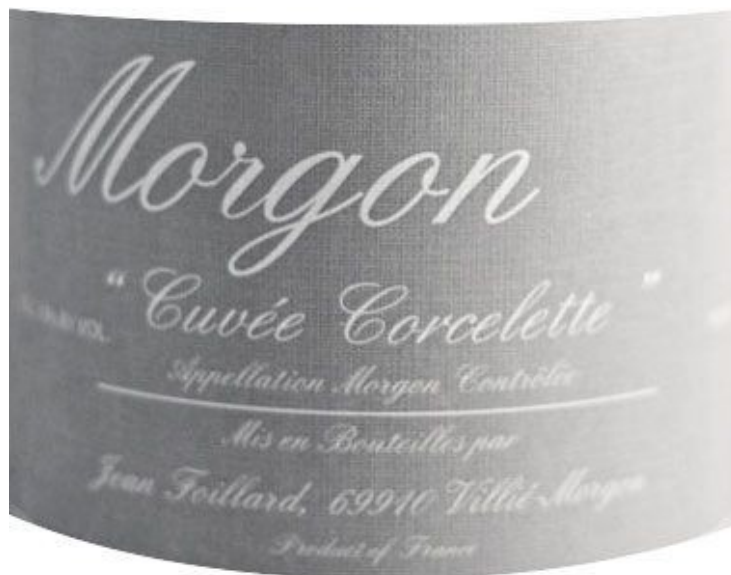


Domaine Jean Foillard Morgon "Corcelette" red 2022



Product price:

€180.00

Product features:

Area: BEAUJOLAIS

Winemaker: Jean Foillard

Vintage: 2022

Appellation: Morgon

Color: red

Unit Price: 20-30 €

Size: 75cl

organic or not: organic not certified

Cépage dominant: gamay

Product short description:

A very beautiful climate of Morgon isolated in a cuvée that is crunchy and fruity from the start, always refined as is typical of Corcelette. However, it can age for a few years without deteriorating, quite the opposite.

Product description:

PRESENTATION OF DOMAINE FOILLARD
+ ALL ITS OTHER CUVEES IN STOCK

Comments on this:

Domaine Jean Foillard Morgon "Corcelette" red 2022

Technical sheet written by the domaine:

Jean Foillard vinified his first vintage in 1981 with his father and established himself in 1985. Since that date, his goal has focused on working the vines with the utmost respect for the terroir and on traditional Beaujolais vinification (carbonic maceration) in its simplest form. Only the grape expresses itself.

Grape variety: Gamay noir à jus blanc.

Soil: The Morgon cru is divided into 6 climates oriented south and southeast, over 1100 hectares: Grand Cras, Les Charmes, Côte du Py, Corcelette, Les Micouds, and Douby. The soils that make up the Morgon cru are formed by the disintegration of friable crystalline rocks, rich in iron oxide and crossed by veins of manganese, schist, and very ancient eruptive rock known as "roche pourrie".

Climate Corcelette: sandy-gravel soil, this appellation area is located in the northern part of the cru.

Aging: in 30 HL foudre, no SO₂ and for a period of 6 to 9 months.

Bottling: no filtration, depending on the vintage this cuvée may be slightly sulfited at racking.

Tasting: Morgon is characterized by its red fruit aromas. The Corcelette offers floral notes, particularly violet.

WARNING: the capsule of this bottle is made of food-grade wax. To open it under the best conditions, push your corkscrew directly through the wax, and once it is well into the cork, pull sharply (without using the lever if you have a waiter's friend), in short, "the old-fashioned way". This is my best way to avoid "crumbs" in the bottle!