

Domaine Louis-Claude Desvignes Corcelette red 2023



Product price:

€114.00

Product features:

Area: BEAUJOLAIS

Winemaker: Claude-Emmanuelle et Louis-Benoît Desvignes

Vintage: 2023

Appellation: Morgon

Color: red

Unit Price: 15-20 €

Size: 75cl

organic or not: biodynamic and organic certified agriculture

Cépage dominant: gamay

Alcool: 13,5

Product short description:

Born from the superb climate of Corcelette in the Morgon appellation, this cuvée is indulgent and very representative of the climate from which it comes (all in delicacy). It may be the only one alongside the Voûte that can be enjoyed without waiting. Of course, like any respectable Morgon, it also has great years ahead of it.

Product description:

PRESENTATION OF DOMAINE DESVIGNES
+ ALL ITS OTHER CUVEES IN STOCK

Domaine Louis-Claude Desvignes Morgon Corcelette red 2023

Technical sheet written by the domaine:

Appellation: Morgon

Name of the Domaine: Louis-Claude DESVIGNES.

Name of the Climat: Corcelette

Vineyard area for this cuvée: 0.80 Ha

Age of the Vines: 50 years

Soil Type: Very poor pink granite located at a higher altitude.

Exposure: South

Tasting: From the western part of the Morgon cru, near Saint-Joseph, this beautiful cuvée evokes delicious notes of tangy red fruits, currants, and raspberries on the nose. It is distinguished by a balanced palate, both taut and indulgent. It already showcases a very nice drinkability.

History: The domaine Louis-Claude Desvignes in Beaujolais, in Villié-Morgon, reflects its stones: robust, worn, and rejuvenated by time, everything remains fixed and evolves constantly. It is behind this portal from 1722 and this typical arch of old winemaker houses that wines, both delicate, surprising, and powerful, age and improve. Eight generations have succeeded one another at the Domaine Louis-Claude Desvignes, passing down this know-how that draws from tradition and enriches itself through perpetual questioning.