

# Domaine Louis-Claude Desvignes Montpelain 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

RVF: 94/100

Wine Advocate (Parker): 90/100

Cépage dominant: gamay

Alcool: 13,5

## Product short description:

**94/100 RVF.** This star of the domaine is very successful with a welcome freshness in 2023 (2022 is more concentrated, to be tasted after the 2023). It can be appreciated starting late 2024 and especially in 2025.

## Product description:

**PRESENTATION OF DOMAINE DESVIGNES**  
**+ ALL ITS OTHER CUVEES IN STOCK**

Comments on this

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**Guide RVF des Meilleurs Vins de France 2026** (Sept. 2025) : **94/100**. *The Desvignes family signs high-level 2023s. Montpelain, in a phase of austerity, is constrained by tight, dense tannins.*

**The Robert Parker's Wine Advocate** (K. Wells, March 2025) : **90/100**. *From an east-facing vineyard near Lancié planted in 1932, the 2023 Morgon Montpelain opens with tangy cherries, sea salt and subtle touches of orange and clove. Broad, horizontally structured and medium to full-bodied, the wine is toned with ripe acidity and a trace of graphite-like salinity that brings clarity to the finish. DRINK DATE 2025-2032.*

**Technical sheet written by the domaine :**

**Appellation :** Morgon

**Name of the Climat :** Douby

**Vineyard area for this cuvée :** 0.74 Ha

**Age of the Vines :** 80 years

**Soil Type :** Clay loams.

**Exposure :** East

**Vineyard Management :** The soils are plowed - no herbicides used - use of products approved for Organic Farming since 2005. To never compact our plowed soils and respect microbial life, all vineyard work is done by hand (except for plowing and treatments).

**Tasting :** Coming from the northeast part of the Morgon cru near Lancié, this beautiful cuvée evokes delicious notes of black fruits and graphite on the nose. It offers a balanced mouthfeel, both powerful and indulgent. It has a beautiful density with fine tannins that provide lovely precision. This is a wine that perfectly bridges the pleasure and digestibility of the Voûte Saint-Vincent and the power of the Côte du Py.

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