

Domaine Louis-Claude Desvignes Morgon Côte du Py red 2023



Product price:

€180.00

Product features:

Area: BEAUJOLAIS

Winemaker: Claude-Emmanuelle et Louis-Benoît Desvignes

Vintage: 2023

Appellation: Morgon

Color: red

Unit Price: 20-30 €

Size: 75cl

organic or not: biodynamic and organic certified agriculture

RVF: 94/100

Wine Advocate (Parker): 92+/100

Cépage dominant: gamay

Alcool: 14,5

Product short description:

94/100 RVF. A bright future for this Côte du Py from a very successful 2023 vintage in Morgon and in Beaujolais in general. Ready to drink or to keep for a while. Ideally, we opt for the latter, but it's already so good, will we have the patience?

Product description:

PRESENTATION OF DOMAINE DESVIGNES
+ ALL ITS OTHER CUVÉES IN STOCK

Domaine Louis-Claude Desvignes Morgon Côte du Py 2023

RVF Guide to the Best Wines of France 2026 (Sept. 2025) : **94/100**. *The Desvignes family delivers*

high-level wines in 2023. Côte du Py shows density for the lieu-dit, but the aging potential is there.

The Robert Parker's Wine Advocate (K. Wells, March 2025) : **92+/100**. *The 2023 Morgon Côte du Py reveals a complex bouquet of cherries, plums, eucalyptus, and dried petals. On the palate, it showcases a distinct freshness, with black pepper and anise tying in with the acidulated black fruits. Smooth-coated yet firm tannins guide the wine through a defined progression. It carries a sense of deep-rooted intensity as if drawing stability from the earth itself. This grounded character imparts a subtle tension that builds steadily, outlasting other elements and driving the finish. Complex and refined, this is a wine that will flourish with further time in the bottle. **DRINK DATE 2026-2036.***

Technical sheet written by the domaine :

Name of the Climat : Côte du Py

Vineyard area for this cuvée : 2.20 ha (approximately 8,000 bottles)

Age of the Vines : 70 years

Soil Type : schist and disaggregated volcanic rock soils.

Exposure : Slopes: East

Vine Growing Practices : 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)

Harvest : manual

Vinification : Traditional - whole-cluster fermentation

Macération Time : 9 Days

Aging Time in Tanks : 10 months in egg-shaped cement tanks for permanent suspended lees via vortex effect.