

Domaine Louis-Claude Desvignes Morgon Javernières "Les Impénitents" red 2023



Product price:

€414.00

Product features:

Area: BEAUJOLAIS

Winemaker: Claude-Emmanuelle et Louis-Benoît Desvignes

Vintage: 2023

Appellation: Morgon

Color: red

Unit Price: + 50 €

Size: 75cl

organic or not: biodynamic and organic certified agriculture

RVF: 96/100

Wine Advocate (Parker): 93+/100

Alcool: 14

Product short description:

96/100 RVF. Les impénitents is, for us, the best that Morgon has to offer... and therefore in Beaujolais. What a shame that this cuvée is produced in such limited quantities! Its price becomes a bit exaggerated, but that's the law of supply and demand... One piece of advice, forget it for a few years in the cellar, you will be impressed by the result. This is a truly great wine for aging.

Product description:

PRESENTATION OF DOMAINE DESVIGNES
+ ALL ITS OTHER CUVÉES IN STOCK

Comments on this

Domaine Louis-Claude Desvignes Javernières Morgon "Les Impénitents" 2023

RVF Guide to the Best Wines of France 2026 (Sept. 2025) : **96/100**. *The Desvignes family delivers a high-level 2023. Les Impénitents delights: both flavorful and reserved, it is a truly great wine.*

The Robert Parker's Wine Advocate (K. Wells, March 2025) : **93+/100**. *Emerging from venerable 110-year-old vines, the 2023 Morgon Côte du Py Les Impénitents stands as a testament to quiet depth and complexity. It unveils supple cherry fruit layered with crushed rose petals, licorice, orange spice, forest floor and crushed stone. Telluric at its core, the wine is anchored by a suave structure of fine-grained, tightly knit tannins, gradually revealing intricate layers as it unfolds —evoking an image of the ancient vines drawing quiet wisdom from deep within the earth. It is profound, inviting patient reflection as it gradually reveals itself and promising even greater nuance with a few more years of repose in the cellar. **DRINK DATE 2026-2038.***

Technical sheet written by the domaine :

Name of the Climat : Côte du Py

Vineyard area for this cuvée : 80 ares, 3,339 bottles

Age of the Vines : 104 years

Soil Type : at the foot of the Py hill, deep clay soils, imbued with iron oxide.

Exposure : Southeast

Vine Cultivation : The soils are plowed (no herbicides used, approved products in 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

Winemaking : Traditional

Fermentation Time : 9 Days

Aging Time in Tanks : 10 months in cement tanks

History: Domaine Louis-Claude Desvignes in Beaujolais 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 arch of old winemaker houses that wines both surprising and powerful, the Morgon, age and enhance.

Eight generations have succeeded at the **Domaine Louis-Claude Desvignes** passing down this know-how that draws from tradition and enriches itself through perpetual questioning.

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!