

Domaine Louis-Claude Desvignes Morgon Javernières "Aux Pierres" red 2023



Product price:

€186.00

Product features:

Area: BEAUJOLAIS

Winemaker: Claude-Emmanuelle et Louis-Benoît Desvignes

Vintage: 2023

Appellation: Morgon

Color: red

Unit Price: 30-50 €

Size: 75cl

organic or not: biodynamic and organic certified agriculture

RVF: 93/100

Wine Advocate (Parker): 92/100

Cépage dominant: gamay

Alcool: 14,5

Product short description:

93/100 RVF. Fourth vintage for this new cuvée from a very concentrated parcel (the vines are 90 years old!) intended for long aging. We received a few cases for the year... they won't last long.

Product description:

PRESENTATION OF DOMAINE DESVIGNES
+ ALL ITS OTHER CUVEES IN STOCK

Comments on this

Domaine Louis-Claude Desvignes Morgon Javernières "Aux Pierres" red 2023

RVF Guide to the Best Wines of France 2026 (Sept. 2025) : **93/100**. *The Desvignes family delivers high-level 2023s. Javernières is still strict, tight, and masculine, but its coolness makes it flavorful. In the same vein, Aux Pierres is a notch below in terms of density.*

The Robert Parker's Wine Advocate (K. Wells, March 2025) : **92/100**. *The 2023 Morgon Côte du Py Javernières Aux Pierres, sourced from the lower slopes of Côte du Py near Javernières, sits atop a clay base with rocky schist. The nose is marked by violet petals alongside cool-toned blue and black fruits, toned with sweet soil and Indian spice. This wine is more defined by its structure than its flavor, beginning with pronounced volume on the attack before the tannins begin to assert themselves, carving the way for a long, well-defined and angular development, layered with complexity. Medium to full-bodied and precise, it remains focused, yet the presence of velvety fruit subtly softens the edges, lending a poised and measured presence. **DRINK DATE 2027-2038.***

Technical sheet written by the domaine :

Name of the Climate : Côte du Py

Vineyard area for this cuvée : 0.57 Ha

Age of the Vines : 90 years

Soil Type : Clay, schist, pyrite, and disaggregated volcanic rocks

Exposure : Full East, 8% slope

Vine Cultivation : 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 plowing and treatments). Currently in the process of certification in organic farming for 2 years.

Harvest : manual

Vinification : Traditional - whole-cluster

Fermentation Time : 10 days

Aging Time in Tanks : 10 months

Comment from the domaine Louis-Claude Desvignes: *Coming from the eastern part of the hill of Py, which dominates the entire appellation, this is a cuvée from 90-year-old vines, on the lieu-dit "Aux Pierres" in Javernières. A terroir recognized for its potential even before the AOCs, very stony, with*

nearly centenarian vines, it consists of high-quality old massal selections. This results in a wine of great density, deep with a well-present structure, focused on black fruit with an almost saline balance. It is a wine aged in a 30HL concrete egg. A Morgon made for aging. Pure and hard Desvignes with a new parcel!