

Domaine Jean Foillard Morgon "Classique" red 2023

Product price:

€120.00



Product features:

Area: BEAUJOLAIS

Winemaker: Jean Foillard

Vintage: 2022

Appellation: Morgon

Color: red

Unit Price: 15-20 €

Size: 75cl

organic or not: organic not certified

Cépage dominant: gamay

Product short description:

The "simple" Morgon from Jean Foillard, bursting with fruit and freshness, is an ideal gamay to enjoy while patiently waiting for the cuvées to reveal themselves over time. The 2023 is already accessible upon its release from the winemaker's cellars in May 2025, and you can even open it before the 2022, a more robust vintage.

Product description:

PRESENTATION OF THE DOMAINE FOILLARD
+ ALL ITS OTHER CUVEES IN STOCK

Domaine Jean Foillard Morgon "Classique" red 2023

Technical sheet written by the domaine :

Jean **Foillard** vinifies his first vintage in 1981 with his father and establishes himself in 1985. Since that date, his goal has focused on vineyard work for the utmost respect of the terroir and on traditional Beaujolais vinification (carbonic maceration) in its simplest form. Only the grape expresses itself.

Grape variety: Gamay noir à jus blanc.

Soil: The Morgon cru is divided into 6 climates oriented south and southeast, over 1100 hectares: Grand Cras, Les Charmes, Côte du Py, Corcelette, Les Micouds, and Douby. The soils that make up the Morgon cru are formed by the disintegration of crumbly crystalline rocks, rich in iron oxide and crossed by veins of manganese, schist, and very ancient eruptive rock called "rotten rock".

The cuvée Tradition is a blend of three climates:

Climate Côte du Py: decomposing granitic schists and manganese, an area located to the south of the appellation

Climate Corcelette: sandy sandstone soil, this appellation area is located in the northern part of the cru.

Climate Les Charmes: south-southeast oriented area on granitic, filtering, and poor soils with veins of manganese schist, between 300 and 450 m in altitude.

Bottling: filtered and lightly sulfited at bottling.

Tasting: Morgon is characterized by its red fruit aromas. The classic cuvée offers notes of rose, mauve lilac, and crushed strawberries.