

# Domaine Marcel Lapierre Morgon "Camille" red 2024



**Product price:**

**€204.00**

**Product features:**

Area: BEAUJOLAIS

Winemaker: Mathieu Lapierre

Vintage: 2024

Appellation: Morgon

Color: red

Unit Price: 30-50 €

Size: 75cl

organic or not: biodynamic and organic certified  
agriculture

Cépage dominant: gamay

## **Product short description:**

This **cuvée of prestige** is named after its creator following her arrival at the domaine, with the aim of supporting her brother Mathieu. It comes from a small hectare of old (and beautiful) gamays from the Côte du Py.

## **Product description:**

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

## **Domaine Marcel Lapierre Morgon "Camille" red 2024**

The wines signed by Lapierre all deserve to be decanted a few hours before tasting.

**Technical sheet written by the domaine :**

---

With only 1.0540 hectares in production, the Cuvée Camille comes from an old parcel on the Côte du Py (with a southwest exposure, in shallow soil). The grapes go through the same meticulous steps as our Morgon, except that the maceration will be longer and done 100% in a truncated wooden vat. This cuvée was born upon Camille Lapierre's (daughter of Marcel) return to the domaine, but it is also a nod to her grandfather Camille (Marcel's father).

**GRAPE VARIETY:** Gamay noir à jus blanc

**SURFACE:** 1 Hectare

**FARMING:** Vines certified organic

**HARVEST:** Manual. Carefully sorted.

**VINIFICATION:** Traditional semi-carbonic maceration without SO2 or added yeast, lasting 24 days in a truncated wooden vat.

**AGING:** In old 216-liter barrels for 9 months. Then bottled: Unfiltered but lightly sulfited.

**AROMATIC PROFILE:** Wine with dominant aromas of fresh red fruits. Beautiful length with more floral aromas.

**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!*