

Domaine Marcel Lapierre Cuvée Marcel MMXXIV Morgon red 2024



Product price:

€270.00

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:

A great Morgon - the best cuvée from the domaine, sourced from century-old vines - which is only offered in exceptional vintages...

Product description:

PRESENTATION OF DOMAINE LAPIERRE
+ ALL ITS OTHER CUVEES IN STOCK

Attention:

The wines signed by Marcel Lapierre all deserve a **decanting** a few hours before tasting.

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Technical sheet written by the domaine:

Produced only in so-called "exceptional" years, the Cuvée ML will then come from the oldest vines of the domaine. Centenary vines located on the Côte du Py and centenary vines located in the lieu-dit "Le Douby," near Fleurie. The production never totals more than 2.5 hectares.

Cuvée rare, a tribute to Marcel Lapierre, which is produced only in great vintages and in small quantities.

GRAPE VARIETY: Gamay noir à jus blanc
Average age of the vines: 100 years

AREA: 3 Hectares

SOIL: Acidic and poor granite sand

CULTIVATION: Vines certified organic farming

HARVEST: Manual. Carefully sorted, sometimes in two passes

VINIFICATION: Traditional semi-carbonic Beaujolais maceration without SO₂ or added yeast, from 15 to 36 days.

AGING: In 228-liter barrels, about 9 months. Then bottled: Unfiltered but lightly sulfited

AROMATIC PROFILE: The Cuvée Marcel Lapierre generally has three dominant aromas: Cherry, licorice, and violet.

On our vineyard, it is usually the aromas of cherry and licorice that dominate.

AGING POTENTIAL: Wine for long aging. This cuvée can be enjoyed from the first months but withstands long aging without any problem.

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!*