

Domaine Louis-Claude Desvignes Morgon "La Voûte Saint Vincent" red 2024



Product price:

€102.00

Product features:

Area: BEAUJOLAIS

Winemaker: Claude-Emmanuelle et Louis-Benoît Desvignes

Vintage: 2024

Appellation: Morgon

Color: red

Unit Price: 15-20 €

Size: 75cl

organic or not: biodynamic and organic certified agriculture

Cépage dominant: gamay

Alcool: 12,5

Product short description:

This cuvée, magnificent for an entry-level wine, is crafted specifically for tasting in its youth. It is an asset for discovering the expertise of the Desvignes family!

Product description:

PRESENTATION OF THE DOMAINE DESVIGNES
+ ALL ITS OTHER CUVÉES IN STOCK

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Technical sheet written by the domaine:

Name of the Climat : Douby

Surface area of vines for this cuvée : 5 Ha

Age of the Vines : 45 years

Nature of the Soils : Sandy decomposed granite soils on the surface

Exposure : Assembly of plots on various slopes

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 to respect microbial life, all vineyard work is done by hand (except for plowing and treatments)

Harvest : manual

Vinification : Traditional - 50% destemming

Fermentation time : 9 Days

Time aged in tanks : 10 months in cement tanks

Tasting: *Coming from the northern part of the Morgon appellation near Fleurie and Chiroubles, this beautiful cuvée straightforwardly evokes delicious notes of red fruits and damsons on the nose, offering a balanced mouthfeel, both powerful, round, and indulgent. It has lovely fruit, with fine tannins that give an impression of indulgence. It is a versatile wine that will accompany many good and flavorful moments.*