

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

Cuvee: La Voûte Saint Vincent

Cépage dominant: gamay

Alcool: 12,5

Product short description:

This cuvée, magnificent for an entry-level wine, is deliberately vinified to be enjoyed young. It is an excellent way to discover the expertise of the Desvignes family!

Product description:

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+ ALL ITS OTHER CUVÉES IN STOCK**

Comments about

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Technical data sheet compiled by the domaine:

Name of the climate: Douby

Area of vines for this cuvée: 5 hectares

Age of vines: 45 years

Soil type: Granite soil with a sandy surface layer

Exposure: Blend of plots on various slopes

Vine cultivation: The soil is ploughed – no herbicides are used – products approved for organic farming have been used since 2005.

In order to avoid compacting our ploughed soils and to respect microbial life, all work in the vineyard is carried out by hand (except ploughing and treatments).

Harvest: manual

Vinification: Traditional - 50% destemming

Vatting time: 9 days

Time spent in vats: 10 months in cement vats.

Tasting notes: *From the northern part of the Morgon vineyard on the edge of Fleurie and Chiroubles, this beautiful cuvée offers straightforward, delicious notes of red fruit and sloe berries on the nose, with a balanced palate that is powerful, round and indulgent. It has lovely fruitiness, with beautiful tannins that give an impression of richness. It is a versatile wine that will accompany many good and flavourful moments.*