

Domaine Louis-Claude Desvignes Morgon Javernières red 2024



Product price:

€144.00

Product features:

Area: BEAUJOLAIS

Winemaker: Claude-Emmanuelle et Louis-Benoît Desvignes

Vintage: 2024

Appellation: Morgon

Color: red

Unit Price: 20-30 €

Size: 75cl

organic or not: biodynamic and organic certified agriculture

Cépage dominant: gamay

Alcool: 12,5

Product short description:

The specific terroir of Javernières is known throughout the world thanks to the globally renowned "Impénitents" cuvée. But we mustn't forget its 'little sister', produced from younger vines on the same clay plot located at the foot of the famous Côte du Py.

Product description:

[MORE INFORMATION ABOUT DOMAINE DESVIGNES](#)
[+ ALL ITS OTHER CUVÉES IN STOCK](#)

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Technical data sheet compiled by the domaine:

Name of the climate: Côte du Py

Vineyard area for this cuvée: 2 hectares

Age of vines: 35 years on average

Soil type: at the foot of the Py hill, deep clay soils impregnated with iron oxide.

Exposure: South-east

Vine cultivation: The soils are 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 - 20% destemming

Vatting time: 9 days

Time spent in vats: 10 months in cement vats

History: The Louis-Claude Desvignes estate in Beaujolais is like its stones: robust, worn and invigorated by time, everything remains frozen in time and yet constantly evolving. Behind this 1722 gate and the vaulted ceiling typical of old winegrowers' houses, surprising and powerful Morgon wines are aged and refined.

Eight generations have succeeded one another at Domaine Louis-Claude Desvignes, passing on their expertise, which is inspired by tradition and enriched by constant questioning.