

Domaine Louis-Claude Desvignes Morgon Javernières "Les Impénitents" red 2024



Product price:

€414.00

Product features:

Area: BEAUJOLAIS

Winemaker: Claude-Emmanuelle et Louis-Benoît Desvignes

Vintage: 2024

Appellation: Morgon

Color: red

Unit Price: + 50 €

Size: 75cl

organic or not: biodynamic and organic certified agriculture

Wine Advocate (Parker): 93+/100

Alcool: 13

Product short description:

Les Impénitents is, in our opinion, the best wine produced in Morgon... and therefore in Beaujolais. It's a shame that so few bottles of this vintage are produced! This makes its price a little excessive, but that's the law of supply and demand... A word of advice: leave it in the cellar for a few years and you'll be impressed with the result. This is a truly great wine for ageing.

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: 80 ares, 3,339 bottles

Age of vines: 104 years

Soil type: below the Py hill, deep clay soils impregnated with iron oxide.

Exposure: South-east

Vine cultivation: The soils are ploughed (no herbicides used, use of products approved for organic farming 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

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.