

Morgon

TRADITION VIEILLES VIGNES



After the Brouilly, the second most important wine is located on Villié Morgon. The Gamay grapes variety is well-structured, generous, and fruity with aromas like cherry, kirsch and apricot. The Morgon can be stored for a long time and can have the appearance of Burgundy

AOP cultivation area:: 1 079ha



This is the first Cuvée of the ACOEUR family winemaker. Morgon wine borned in 1825 in Villié. It is the emblem of our know-how and family heritage. This wine has a wealth, original and special taste. The Morgon has intense Kirsch aroma. The density and complexity of its bouquet appeal to a particular taste for its richness and its potential storage.



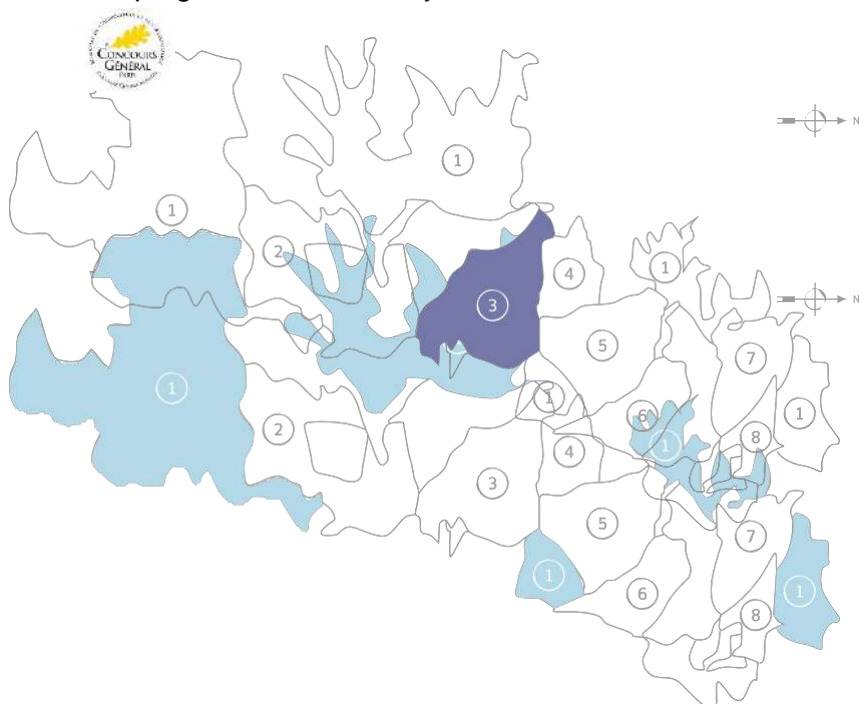
Mature grapes, manually-harvested of vines of about fifty years, exclusively on Gamay grapes variety.



Rib of beef, Coq-au-vin, game or cheese platter.



From 12 and 14°C,
Keeping between 4 to 5 years in cellar



- ① BEAUJOLAIS- VILLAGES
- ② BROUILLY
- ③ MORGON
- ④ CHIROUBLES
- ⑤ FLEURIE
- ⑥ MOULIN-À-VENT
- ⑦ JULIENAS
- ⑧ SAINT-AMOUR