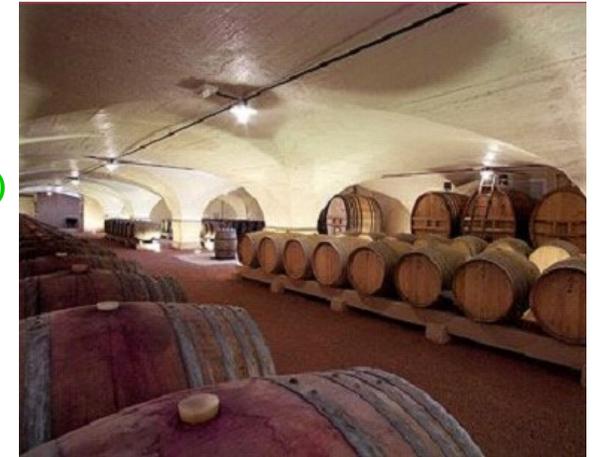


Chateau de Pizay

Morgon (Beaujolais) (Organic)

www.vins-chateaupizay.com



This beautiful old property dates back to the middle ages and takes its name from the Cote du Py which rises up on the western side of the chateau. There is an old Roman road close to the chateau which was the main route for goods heading north

and the configuration of the chateau and its buildings is apparently very much in the style of a Roman villa.

Once a very large estate (which takes its name from the famous Cote du Py vineyard which rises up to the western side of the chateau) this property has changed hands several times over the past few decades and now consists of about 40ha of vineyards as well as the chateau. All of the vineyards of the estate are farmed organically and vinifications are made in a classic way with ferments taking place in cement tanks and for the cru's such as their Morgon a portion of roughly 25% ages in a variety of oak from barrels to larger foudres. These are wines of purity and generosity evident from very old vines. These are remarkably good values at each level.



2016 Beaujolais

Produced from gnarled old goblet pruned vines averaging 40 years old grown on decomposed sandy granite and made from low yields of 50 hl/ha. Winemaking is traditional with no destemming and ageing in vats with cooling after pressing to retain the perfume and freshness of pure Gamay. Jancis Robinson sums this wine up beautifully - *“Chateau de Pizay Beaujolais is ridiculously cheap for the amount of pleasure it gives. This crimson draught of summer is fresh and direct and with real Beaujolais character plus both refreshment and body. This is the sort of wine that is hugely versatile in terms of serving temperature. You can enjoy it at room temperature or you can stick it in the fridge and take it, heavily chilled, on a picnic.”*

2014 Morgon

This cuvee shows typical minerality and granitic soil characteristics. *“This top class wine has a nose dominated by blackberries and cherries and a silky smooth palate with fine tannins combining. Classic Morgon showing the soil signature of Morgon with the deep and exuberant fruit of Beaujolais and the charm of Burgundy. This wine is ready to drink now but Morgon is one of the longest-lasting crus and will therefore develop for a futher year or two.”*

2013 Morgon

Produced from 45 yo goblet pruned vines grown on decomposed granite on a south to south-east exposure and made from low yields of 45 hl/ha. Winemaking is traditional with no destemming and ageing in vats with 25% of the wine being aged in a mixture of barrels and foudres.

“This serious wine is still very young. Its black fruits and firm tannins are showing considerable potential, with acidity and a firm core still developing. This will be a powerful wine and one that needs to age. Drink from 2016. 90” Wine Enthusiast