

# LAURENT GAUTHIER

## Morgon-Côte du Py « Vieilles Vignes » 2019 Single Vineyard – GPS 46.1475678, 4.6815491



### ORIGIN

Beaujolais, France

### APPELLATION

Morgon – Côte du Py

### VINEYARD

80-year old vines planted in 5 hectares of schists of blue and grey granite with a vein of manganese with Southern sun exposure and at an altitude of 260m.

Density: 10,000 vines/ha

Annual Production: 250 cases

### BLEND

100% Gamay

### FARMING

Sustainable farming practices

### WINEMAKING

Maceration for 16-days with partial (70-80%) destemmed clusters in gridded vats.

### AGING

Aged for 9-months in foudres then a light filtration.

### TECHNICAL INFORMATION

13.5% Alc. |

### FOOD PAIRING

Cassoulet, duck confit, games, lamb, rabbit, or steak.

Laurent Gauthier's 2019 Vieilles Vignes Morgon – Côte du Py hails from Beaujolais' most prestigious terroir located in Morgon. From the first swirl of the glass, you become well acquainted with the impressiveness of this cuvée. Notes of violet, iris, and blackberry explode from the glass as the mouth is ordained with the power of the famed blue schist soils—stunning mineral expression. This rich wine has a full-bodied texture with dramatic yet fine tannins and a stunning finish. Enjoy with cassoulet, duck confit, games, lamb, rabbit, or steak.

Beaujolais' 2019 season can be summarized in three words—hot, dry, and ripe. The season's late rain allowed for grapes to develop an incredibly clean and fresh juice. This vintage is ready to drink as soon as you have a bottle in your hands.

These 80-year old Gamay vines are planted in schist soils of blue and grey granite with a vein of *manganese*. Manganese is an iron mineral. They sit at an elevation of 260 meters and have a Southern sun exposure. All of Laurent Gauthier's winemaking and farming practices are sustainable. After the harvest, the grapes enter a 16-day maceration with partially destemmed clusters, about 70-80%, in gridded vats. After the process is complete, the juice is aged for 9-months in wooden vats called "foudre," after which a light filtration takes place. Annual production is 250 cases.

Since 1834, Laurent Gauthier's family has preserved the natural respect of creating Crus with great finesse. Born and raised in Morgon, Monsieur Gauthier puts the spirit of his home each and every one of his wines. His hard work and determination to the art form that is wine making has allowed for him to understand the lessons that nature has given him throughout the years.

### ACCOLADES

2019 James Suckling – 95 Points

2019 Wine Enthusiast – 93 Points

*"Plenty of violet and iris aromas, but also ripe blackberry, with just a hint of bitter chocolate, which make this an immediately impressive wine. Then come the serious concentration and dramatic yet fine tannins on the palate. Stand back for the stunning finish that lifts you off your feet. Excellent aging potential. Drink or hold."* –J.S.

