



Serge Doré Selections

MERCHANT OF SIGNATURE WINES

LAURENT GAUTHIER

MORGON - CÔTE DU PY « VIEILLES VIGNES » 2022



ORIGIN

BEAUJOLAIS, FRANCE

APPELLATION

MORGON - CÔTE DU PY

LOCATION

GPS: **46. 1475678 N**
4. 6815491 E

VARIETALS

100% GAMAY

VINEYARD

SINGLE VINEYARD – 5 HECTARES
+/- 80-YEAR-OLD VINES
260M ALTITUDE
SOUTHERN SUN EXPOSURE
DENSITY: 10,000 VINES/HA
ANNUAL PRODUCTION: 250 CASES

SOILS

SCHISTS OF BLUE AND GREY
GRANITE WITH A VEIN OF
MANGANESE

FARMING

SUSTAINABLY FARMED

WINEMAKING

MACERATION FOR 16-DAYS WITH
PARTIAL (70-80%) DESTEMMED
CLUSTERS IN GRIDDED VATS
AGED FOR 9-MONTHS IN FOUDES
THEN A LIGHT FILTRATION.

TECHNICAL INFO.

13.5% ALC. |

ESTATE

Laurent Gauthier was born in 1965 on the Cote du Py Hill. This epicurean winemaker and all round bon vivant, Laurent Gauthier, is the proud owner of a top-class family estate which was established in Morgon in 1834. Since 1834, Laurent Gauthier's family has preserved the natural respect of creating Crus with great finesse. Gauthier's viticulture is deeply rooted in tradition, and he is staunch advocate of natural methods of winemaking using little to no filtration. Laurent Gauthier is an artisan-winemaker that is preserving the authenticity and full character of the grapes and the terroir they are planted in.

TERROIR

Laurent Gauthier's Morgon – Côte du Py hails from Beaujolais' most prestigious terroir located in Morgon. This *single vineyard* has 80 years old vines which are planted in schist soils of blue and grey granite with a vein of manganese. They sit at an elevation of 260 meters with a Southern sun exposure and are maintained only by sustainable practices.

ABOUT THE WINE MAKING & PROFILE

After the harvest, the grapes enter a 16-day maceration with partially destemmed clusters, about 70-80%, in gridded vats. Once the process is complete, the juice is aged for 9-months in wooden vats called "foudre", followed by a light filtration. Laurent Gauthier Morgon – Côte du Py has a dark red robe with garnet tints. A complex nose of blackberries, and spice notes. The palate is very rich and elegant with fine, ripe tannins. The beautiful tannins ensure a very long life for this exceptionally crafted wine.

FOOD PAIRING

Enjoy with cassoulet, duck confit, games, lamb, rabbit, or steak.

REVIEWS

2022 – James Suckling – 93 points

"A wild and complex red with moss, red berry fruit, cardamom, oranges and hints of leather. Medium-bodied, very fresh and agile, with sleek and fine tannins. Long and savory finish." J.S.

2022 – Wine Enthusiast – 90 points