

LAURENT PERRACHON & FILS

MORGON 'CORCELETTE'

BEAUJOLAIS

Story

The Perrachon family settled in Juliéas in 1601 and have been making wine at La Bottière estate since 1877. Today the winery is run by 6th & 7th generation Perrachons, Martine & Laurent, and their sons Maxime & Adrien. They continue the work of their ancestors, with 34 hectares of vines in 7 Beaujolais appellations: Beaujolais Villages, Juliéas, Morgon, Moulin à Vent, Fleurie, Chenas and most recently Saint-Amour. In addition, they make a small amount of wine from the Mâconnais, notably Pouilly Fuisée, and Crémant de Bourgogne. Their plans for the future, are to eliminate any use of chemical products, reduce intervention in the vineyards and continue to be ambassadors for Beaujolais Crus and their new parcel focused cuvées.

Farming philosophy : Sustainable farming with organic processes

Vineyard Information

Grape varieties : 100% Gamay

Plot size : 2.33ha (4.94 acres)

Average age of the vines : 50 years

West facing : Single vineyard on Corcelette terroir

Elevation : 420m (1375ft)

Soils : Granitic and schist

FARMING PRACTICES

- Training method : Gobelet & double Cordon
- Ploughing and working the soil between each row
- Severe disbudding
- In the Cordon vines, green harvest
- Cover crops

Winemaking

- Handpicked & machine harvested
- Sorting table in the vineyard
- Destemmed 30-45%
- Fermentation : 12 to 15 days with two thirds daily punch-downs and one third pump overs
- Aging : 9 months in concrete tanks and large oak casks (foudres)
- Fined : No
- Filtration : Yes - Kielselguhr
- SO2 Total : <70ppm
- Vegan : Yes

Tasting notes

"An herbal edge led by dried field grass and Darjeeling tea aromas along with violet blossom and plump red plum. Muddled black plum and black cherry arrive on the attack followed by flavors of dried olive branch and hibiscus. Pair with herb-led dishes, grilled steak, chicken paillard and lamb chops. " - WE



Press Rating

93pts Wine Enthusiast 2023 vintage