

LAURENT PERRACHON & FILS

MORGON CÔTE DU PY

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 : 0.42ha (1.04acres)

Single vineyard on Côte de Py

Average age of the vines : 50 years

Elevation : 260m (853ft)

Soils : Rocky, a blend of schist, granite and diorite (blue stone)

FARMING PRACTICES

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

Winemaking

- Handpicked
- Sorting table in the vineyard
- Destemmed at least 50%
- Fermentation : 15-18 days, with daily pump overs and punch downs & two punch downs at the end of fermentation
- Complete malolactic fermentation
- Aging : 12 months in French oak barrels and blending for 3 months in large oak casks before bottling
- Fined : No
- Filtration : Yes - Kielselguhr
- SO2 Total : <70ppm
- Vegan : Yes

Tasting notes

This is filled with succulent fruit, offering aromas of red and dark berries, mild spices and hints of wet stones and pepper. Medium-bodied, compact and nicely framed with firm tannins, yet it has a smooth, velvety mouthfeel.



Press Rating

92pts James Suckling 2023 vintage