

# Domaine de la Bêche

## Morgon



### The Wines

- *Régnié*: The domaine farms ten acres of Gamay in this high elevation appellation just southwest of Morgon. The vines are all head-pruned, average 50 years and grow on a steep, south-facing hillside of sandy granitic soil. The grapes are de-stemmed but not crushed, and ferments are spontaneous. The élevage is a relatively short one of six or so months in concrete vats, making for an especially exuberant wine of crisp red berry fruit. Production averages 1,670 cases.
- *Morgon Vieilles Vignes*: This Gamay comes from 27 acres of 70-100-year-old vines growing across Morgon's six *climats*. All the grapes are de-stemmed and fermented with indigenous yeast. Most of the wine is raised in very large *foudres* of 5- and 6,000-liters for nine to ten months, while about 5% is aged in older 225-liter barrels. This is an especially dense, dark Morgon. No fining; light filtration at bottling. Production averages 7,500 cases.
- *Morgon Côte du Py*: This Gamay is labeled under the family name rather than the domain name for inheritance and tax reasons. Py is a collapsed volcano cone, a great mound dominating the landscape just south of the town of Villié-Morgon, and it is composed primarily of schist with some granite and blue-stoned andesite. The southern end of this mound is considered the best zone for vines—it has the best exposition plus it's the rockiest (super rocky!), whereas the northern end is much sandier—and the Depardons have all of their 7.5 acres in three parcels on the southern end, facing south and southeast.

The grapes are de-stemmed, fermented with indigenous yeast, and the wine is raised for nine to ten months entirely in *foudres* of 5- to 6,000-liters. The Depardon's Côte du Py is all about finesse and concentrated elegance. No fining; light filtration at bottling. Production averages 1,800 cases.