



## DEPARDON MORGON CÔTE DU PY

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Olivier Depardon is the 7th generation to farm Domaine de la Bêche, founded in 1848 deep in the hills of Beaujolais. His son and daughter have joined him on what is a very traditional domaine (they still use the 5,000 and 6,000 liter *foudres* that their grandfathers used to age Côte du Py).

Their 69 acres of vines grow in all six of Morgon's *climats*.

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### VINEYARD

**Site:** On the southern end of the Côte du Py in Beaujolais, a collapsed volcano and today a great loaf of a mound dominating the landscape just south of the town of Villié-Morgon..

**Soil:** Primarily schist with some granite and blue-stone andesite (similar to Côte de Brouilly, Beaujolais' other ancient volcano). Super rocky!

**Vines:** From 7.5 acres in three parcels. Vines are old bush vines averaging 65 years of age. They face south and southeast and are farmed sustainably..

**Varieties:** Gamay.

### CELLAR

**Vinification** Grapes are destemmed and fermented with indigenous yeasts.

**& Aging:** Raised for 10 months in a mix of old and new large *foudres*. No fining and only a light filtration at bottling.

**Production:** 1,800 cases.

**Profile:** With a bit of air, this is all about finesse and concentrated elegance.

