



DOMAINE DE LA BÊCHE MORGON

CUVÉE VIEILLES VIGNES

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*.



VINEYARD

- Site:** Morgon is the largest of the 10 Beaujolais crus, more or less in the middle of the pack running north to south.
- Soil:** Sandy granitic soil with notable iron influences.
- Vines:** Twenty-seven acres of vines 70-100 years old and growing across Morgon's six *climats*, an incredible palette. Hand harvested.
- Varieties:** Gamay.

CELLAR

- Vinification & Aging:** Grapes are destemmed but not crushed and fermented with indigenous yeast. Most of the wine is raised in very large *foudres* of 5- and 6,000L for 9-10 months, while about 5% is aged in older 225L barrels. No fining and only a light filtration.
- Production:** 7,500 cases.
- Profile:** An especially dense, dark and richly satisfying Morgon.
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DOMAINE DE LA BÊCHE RÉGNIÉ

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).

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VINEYARD

- Site:** Régnié is a high elevation commune in Beaujolais just southwest of Morgon whose history and viticulture go back 2,000 years.
- Soil:** Sandy granitic soil.
- Vines:** Ten acres of vines all head-pruned and averaging 50 years of age. South-facing.
- Varieties:** Gamay.

CELLAR

- Vinification & Aging:** Grapes are destemmed but the whole berries are retained for gentle, spontaneous ferments with native yeast. Raised for six months in concrete.
- Production:** 1,670 cases.
- Profile:** Deliciously crisp red berry fruit that is packed with charm.
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DEPARDON MORGON CÔTE DU PY

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*.

VINEYARD

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- 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.
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