



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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