

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 hand harvested, 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 hand harvested, 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 Ardevel*: Ardevel is a lieu-dit sandwiched between the lieux-dits of La Bêche and Grandes Terres/Aux Charmes on the western border of the appellation. Ardevel used to be grouped with Aux Charmes and could be marketed as such (much like any one of the 19 lieux-dits of Chassagne-Montrachet's Morgeots can be labeled Morgeots if the grower desires), but recently the authorities put an end to that. So now what the domaine used to label as Charmes is now more specifically labeled as Ardevel, where the Depardons tend five acres of very old Gamay vines, most being 100-years-old give or take. Soils are granite with schist and sandy clays. Like all of the domaine's vineyards, this is hand-harvested, de-stemmed, allowed to ferment spontaneously à la Bourguignonne, or as is done in Burgundy (i.e., no carbonic). This cuvée is aged for some 12 months in 225L barrels ranging from two to eight years old, with roughly 10% being new. It's an age-worthy Beaujolais with excellent definition and spice. ~800 cases.
- *Morgon Côte du Py*: This Gamay is labeled under the family name rather than the domaine 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 hand harvested, 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.