

MORGON

Cuvée Vieilles Vignes — 2024 Vintage

Domaine de la Bêche • Villié-Morgon

THE ESTATE

A family estate handed down from father to son since 1848, the Domaine de la Bêche extends over 31 hectares in the heart of the Morgon appellation. The estate is committed to meeting the demanding requirements of viticulture and respecting the terroir, producing wines of character that combine tradition, precision, and authenticity.

THE WINE

Appellation	Morgon
Vintage	Vieilles Vignes
Grape Variety	Black Gamay with white juice
Age of vines	70 to 100 years
Soil	Decomposed granitic shale
Harvest	By hand
Winemaking process	Traditional using destemmed grapes
Ageing	9 months in giant oak barrels
Alcohol by volume	13% ABV
Residual sugar	< 2 g/L
Annual production	80,000 bottles

TASTING NOTES

Made with grapes from very old Gamay vines planted on blue shale and decomposed rocks, this Morgon reveals a deep nose of black cherry and fresh raspberry, enhanced by delicate spicy notes. The palate is ample and structured, with a beautiful substance and a fine and elegant tannic fabric. The fruit is generous, balanced by a controlled freshness that brings depth and length. The finish is persistent, expressive and harmonious.

A Morgon of character, both powerful and elegant, reflecting all the richness and the cellaring potential of the Vieilles Vignes appellation.

Food & wine pairings: game, red meat, rib steak, matured cheese.

Serving temperature: 16°C

Domaine de la Bêche — Olivier Depardon & Fils.

La Bêche, 69910 Villié-Morgon • France

Tel: +33 (0)4 74 69 15 89 • E-mail: domaine@depardon-morgon.com

www.domainedelabeche.com — Wine cellar Visits, Tasting & Sales, Monday to Saturday, by appointment (8.30am – 6pm)

MORGON

"Côte du Py" — 2023 Vintage

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THE WINE

Appellation	Morgon
Vintage	"Côte du Py"
Grape Variety	Black Gamay with white juice
Age of vines	65 years
Soil	Blue stone rich in iron and manganese
Harvest	By hand
Winemaking process	Traditional using destemmed grapes
Ageing	9 months in giant barrels
Alcohol by volume	13% ABV
Residual sugar	< 2 g/L
Annual production	15,000 bottles

TASTING NOTES

From the mythical terroir of the Côte du Py, this Morgon expresses all the depth and uniqueness of this iconic vintage. The colour is intense, with deep garnet and purplish highlights.

The nose opens with aromas of black cherry, blackberry and kernels, signatures of the volcanic soil. A wine of character, powerful and elegant, enjoy it today after letting it breathe or leave it to evolve for a few years in the cellar.

The palate is ample and structured, with a dense and silky substance. The tannins are present but perfectly integrated, bringing relief and length. The finish is persistent, fresh and mineral, revealing all the cellaring potential of this great Morgon.

Food & wine pairings: game, red meat, rib steak, mature cheese.

Serving temperature: 16°C

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REGNIE

Domaine de la Bêche — 2025 vintage

Domaine de la Bêche • Villié-Morgon

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THE WINE

Appellation	Régnié
Vintage	Domaine de la Bêche
Grape Variety	Black Gamay with white juice
Age of vines	50 years
Soil	Sandy Granite
Harvest	By hand
Winemaking process	Traditional using destemmed grapes
Ageing	Concrete wine tank
Alcohol by volume	13% ABV
Residual sugar	< 2 g/L
Annual production	20,000 bottles

TASTING NOTES

This Régnié 2025 is distinguished by its shiny ruby colour with purplish highlights. The nose is expressive and charming, revealing aromas of fresh red fruits – strawberry, raspberry and redcurrant – enhanced by subtle floral notes.

The palate is supple and generous, with a beautiful freshness and crunchy fruit.

The balance is harmonious, with a delicate structure and fine tannins that bring elegance and length.

The finish is indulgent, crisp and persistent, faithful to the refined identity of the Régnié appellation.

An accessible and elegant wine that is welcoming and precise, ideal to share from a young age.

Food & wine pairings: White meat, poultry, grilled meat, mild cheese.

Serving temperature: 14 - 15°C

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MORGON

"1848" — 2023 Vintage

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THE WINE

Appellation	Morgon
Vintage	"1848"
Grape Variety	Black Gamay with white juice
Age of vines	100 years
Soil	Decomposed granitic shale
Harvest	By hand
Winemaking process	Traditional using destemmed grapes
Ageing	11 months in 225L barrels
Alcohol by volume	13% ABV
Residual sugar	< 2 g/L
Annual production	25,000 bottles

TASTING NOTES

This Morgon "1848" seduces thanks to its deep colour with sustained garnet highlights. The nose is expressive and refined, mixing aromas of candied cherry, ripe black fruits and delicate vanilla, subtly highlighted by toasted and spicy notes from ageing in oak barrels.

The palate is ample and generous, with a velvety texture and a beautiful structure. The tannins are fine and well melted, bringing elegance and depth. Wooden ageing is perfect for this wine, without ever dominating the fruit, and extends the tasting experience to a long, harmonious and slightly spicy finish. A Morgon of character, both powerful and silky, which will gain in complexity with a few years in the cellar.

Food & wine pairings: roasted meat, stews and casseroles or mature cheese.

Serving temperature: 16°C

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