

Depardon Domaine de la Bêche Morgon



Morgon Vieilles Vignes 2024

Domaine de la Bêche is currently run by the father and son team of Olivier and Alexis Depardon. Olivier officially took over running the estate from his father Maurice in 1985 and in 2003, he decided to stop using whole clusters. The wines are fermented with native yeasts and raised mostly in old foudres, but with five percent of the Vieilles Vignes bottling raised in used Burgundy barrels as well. These vines range from seventy to one hundred years of age and hail from all six climats in the commune of Morgon. The 2024 version comes in at thirteen percent octane and offers up a deep and nascently complex nose of cassis, dark berries, gamebird, a fine base of dark soil tones, a touch of fresh thyme and a smoky topnote. On the palate the wine is fullbodied, focused and nicely structured, with a sappy core of black fruit, fine soil inflection and grip, ripe, beautifully integrated tannins and impeccable balance on the long and youthful finish. This is a proper old school Morgon and built for the long haul, so it will demand a bit of cellaring time before it starts to drink with true generosity. It will be outstanding once it is ready to go. 2034-2075.

93 pts- John Gilman, View from the Cellar, March-April 2026

The 2024 Morgon Vieilles Vignes has an agreeable bouquet, with clean raspberry and cranberry fruit, and well-defined, light briary scents emerging with aeration. The palate is medium-bodied, with grainy tannins, gentle grip, well-judged acidity and pleasant sapidity on the finish.

90 pts- Neal Martin, Vinous Media, March 2026

x