

Depardon Domaine de la Bêche Morgon



Régnié 2024

The 2024 Régnié from Domaine de la Bêche is made from vines that average fifty years of age. Father and son Olivier and Alexis Depardon destem all of the bunches for this bottling, but do not crush the grapes, so the wine is still fermented (with indigenous yeasts) in a semi-carbonic method. It is raised in traditional concrete vats. The wine's bouquet is bright and black fruity in this vintage, offering up scents of dark berries, black cherries, espresso, a fine base of dark soil and a smoky topnote. On the palate the wine is deep, full-bodied and complex, with excellent depth of fruit at the core, fine soil signature and grip, ripe, fairly firm tannins and impressive balance on the long, focused and nascently complex finish. This is structured like a young Morgon and truly deserves a bit of bottle age to soften up its tannic undercarriage a bit. It will be an excellent wine. 2030-2060.

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