

## Morgon `Corcelette` 2016

Morgon, Beaujolais, France



Grape Varieties	<b>100% Gamay</b>
Winemaker	<b>Frédéric Berne</b>
Closure	<b>Natural Cork</b>
ABV	<b>13%</b>
Residual Sugar	<b>1g/L</b>
Acidity	<b>5.1g/L</b>
Wine pH	<b>3.53</b>
Bottle Sizes	<b>75cl</b>
Notes	<b>Vegetarian, Vegan</b>

### PRODUCER

Brought up on a farm in Beaujolais, Frédéric Berne has always had a natural connection with the land around him. Encouraged by his parents to do something different, and attracted by wine's ability to express its surroundings, he decided to become a winemaker. After a few years working across southern Burgundy, Frédéric finally set up on his own in 2013. Inspired by the diversity of the granite soils in Lantignié (close to Régnié and Chiroubles), Frédéric established himself in the grounds of Château de Vergers, in the heart of the village. Firmly committed to highlighting what he calls "the many faces of Gamay" in his wines, Frédéric also strongly believes that Lantignié has the potential to become the eleventh cru of Beaujolais.

### VINEYARDS

Frédéric has six hectares between Beaujolais Villages, Morgon and Chiroubles, and is currently converting all his vineyards to organic viticulture. The vineyards mainly sit on variations of granite bedrock with mineral components of quartz, which lend elegance and purity to the wines. His parcel of Morgon Corcelette, just over one hectare in size, is on sandy granite soil and sits at almost 400 metres elevation. The Corcelette vineyard is one of the most recognised climats of Morgon, producing wines of great intensity and mineral expression.

### VINTAGE

The 2016 vintage was not an easy one, in Beaujolais as elsewhere in France. Torrential rain and hail during Spring resulted in a dramatic loss of volume across the region. This fickle weather created difficult conditions for the winegrowers, demanding permanent vigilance and reinforced presence in the vines. Fortunately, a splendid summer brought with it ideal conditions for ripening. The vineyards benefited from hot, dry weather in the weeks leading up to harvest, with cool nights allowing the grapes to ripen and retain their natural acidity.

### VINIFICATION

Upon arrival at the winery, the grapes were pressed, using the Château's old screw press and then fermented on the skins for 14 days. The wine spent 12 months in oak barrels, of which 10% was new before it was bottled.

### TASTING NOTES

The Morgon `Corcelette` is a rich and powerful wine. Notes of bitter cherry and liquorice are coupled with flavours of sweet spice from the oak. The tannins are silky and fine-grained, well-balanced with a lovely acidity which lifts the finish.