

Frédéric Berne,  
**Morgon 'Corcelette' 2023**  
Morgon, Beaujolais, France



Grape Varieties	<b>100% Gamay</b>
Winemaker	<b>Frédéric Berne</b>
Closure	<b>Natural Cork</b>
ABV	<b>12.5%</b>
Bottle Sizes	<b>75cl</b>
Notes	<b>Certified Organic, Sustainable, Vegetarian, Practising Biodynamic, 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 7.5 hectares between Beaujolais-Villages, Morgon, Chiroubles and Régnié. All of his vineyards are certified organic and he is also practicing biodynamic viticulture. The 'Corcelette' lieu-dit, to the north of Morgon, is one of top climats of the Cru, renowned for its wines of great intensity and mineral expression. Frédéric has just over one hectare of vineyard here. The Gamay vines are planted at 445 metres elevation on a south-east facing slope on deep pink granite soils.

## VINTAGE

2023 was an excellent vintage in Beaujolais and produced exceptionally balanced wines. A mild spring brought about an early budburst and flowering and fruit set occurred under ideal conditions. Good soil water reserves enabled the vines to cope with the summer heat, and cool nights allowed the grapes to undergo a perfectly paced ripening, retaining lovely freshness. There were a few hailstorms in August, which damaged some of the bunches. Harvest began at the beginning of September and rigorous sorting ensured that only pristine fruit made it into the ferments.

## VINIFICATION

All the grapes were hand harvested. Frédéric follows a policy of minimal intervention in his winemaking and uses only indigenous yeasts in his ferments. The 2023 'Corcelette' was made using 100% whole bunch and semi-carbonic maceration with fermentation in stainless-steel tanks lasting for around 15 days. Following fermentation, the wine was aged for 12 months in oak barrels prior to bottling.

## TASTING NOTES

The Morgon 'Corcelette' is deep purple in colour. The nose is bursting with ripe black fruit aromas of blackberry and wild cherries with layers of smokiness and warm spices. The palate is full and complex, with grippy but ripe tannins and a vibrant acidity which drives the complex flavours onto the lingering finish.