

Dominique Morel,
Chiroubles 2023
Chiroubles, Beaujolais, France



PRODUCER

This family-run winery based just north of Fleurie dates back to the early 1900s and has been run by current Winemaker Dominique Morel since 1967. To sum up his philosophy, Morel says: "I make wines that I like to drink, with lots of fruit, good colour and a rounded mouth-feel".

VINEYARDS

Dominique has 18 hectares of vineyards across Beaujolais, which are planted on relatively low vigour granite soils. His Chiroubles vineyard is his highest altitude site and produces wine defined by a lovely freshness. All work in the vineyard, including harvesting, is done by hand.

VINTAGE

The 2023 vintage in Beaujolais was generally a very warm year, reminiscent of 2015, 2020 and 2022. Yields were lower than usual due to frost issues in the spring. However, it was a case of quality over quantity, with a small harvest of exceptional fruit with great concentration of flavour. Harvest began at the end of August.

VINIFICATION

The Gamay grapes were hand picked and carefully selected. Upon arrival at the winery the bunches were de-stemmed and gently pressed before undergoing a 10 day fermentation at controlled temperatures. Aged for a brief period in stainless steel before bottling.

TASTING NOTES

A beautifully fragrant Chiroubles, brimming with aromas of red cherries and violets. Elegant on the palate with velvety tannins and a vibrant acidity that carries the cherry and floral flavours onto the fresh finish.

Grape Varieties	100% Gamay
Winemaker	Dominique Morel
Closure	Natural Cork
ABV	13%
Residual Sugar	0.5g/L
Acidity	3.6g/L
Wine pH	3.62
Bottle Sizes	75cl
Notes	Vegetarian, Vegan