





REGION: Beaujolais, Burgundy

VARIETALS: Gamay Noir

MATURATION: 12 months in 100% seasoned French oak barriques

ALCOHOL: 12.5% alc/vol

VINEYARDS:

Morgon produces hearty, expressive, long living Gamay, with the finest vineyards being situated along the Côte du Py. And it's here that 40 year old vines are planted, on schists rich in manganese and iron. This soil structure provides a minerally edge to the raspberry and dark red fruit characters typically seen. The grapes harvested here are very representative of the best this appellation can offer. The grapes were hand harvested on September 7th from pebbly soil, schistous, iron oxide rich, typical of this appellation.

WINEMAKING:

The fruit was destemmed and the whole berries underwent a long, natural ferment utilizing wild yeasts in open top vessels. The wine matured over the following 12 months in older French oak, achieving subtle spice integration.

TASTING NOTES:

The 2013 vintage was an excellent one in Beaujolais and this Côte du Py is a great example. Layered aromas of red and dark berries are complemented with subtle savory characters. The palate is bright and shows an intense juiciness of ripe red berry compote, earthy undercurrents and a refreshing thread of acidity. Really quite moreish yet will also age well over the next few years. This is no insipid Beaujolais.

CRITICAL ACCLAIM:

92 points - Vinous

ABOUT MAISON L'ENVOYÉ:

Driven by a tireless hunt for elusive sites where Pinot Noir shines, Maison L'Envoyé, 'The House of the Messenger' traverses the globe with the intention of presenting the acme of regionality and winemaking styles. With winemaking footprints in Burgundy, Willamette Valley and Tasmania, we champion many unsung growers who have farmed their vineyards for decades and generations, some mere feet away from more illustriously cited neighbors. This project has been a standout since our debut in 2011 including Wine & Spirits naming Maison L'Envoyé a 'Winery To Watch' in 2015.







MAISON L'ENVOYÉ

CÔTE du PY