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Chateau de Pizay Morgon



Vintage: 2017

The Pizay Morgon is a lush wine full of berries and tropical notes. Ripe stoned fruit, cherries, peach and kirsch. A smooth palate with lots of fruit and powerful tannins. The most aromatic of recent vintages.

Grape Varietal: Gamay
Vine age: 45 years
Region: Beaujolais
Appellation: Morgon
Soils: Granite

-Robert Parker's World's Greatest Wine Values!

-90 Points Decanter Magazine 2015

A great-value Gamay that is packed full of juicy red fruit and has enough grip and weight to match your Sunday roast pork or lamb. While it is fresh and vivid, it also shows complexity and spice. Whether on its own or with food, this versatile wine will not disappoint.

Manual grape-picking. The whole grapes are gathered in vats (no crushing, no destemming). Controlled temperature: 18-28° C. Cooling after pressing. Malolactic fermentation done after the end of the alcoholic fermentation.

Maturing in stainless steel tanks. Fining with egg-whites. Natural tartaric stabilizing thanks to the cold winter temperature. 25% of the crop is kept for a while in new oak casks.

The Chateau de Pizay is one of the oldest and most famous estates of the Beaujolais region. Since the Middle Ages the fine wines of the Château de Pizay have been appreciated by Beaujolais-lovers. The oldest records date to 1030, the keep was built in the 14th Century and the classic formal gardens were added in the 18th Century.

The Chateau is now a luxurious hotel, with a fine restaurant and visitors are able to visit the magnificent old cellars that have hosted many famous banquets. The Chateau and grounds are beautifully maintained including a sculpted hedge garden.



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