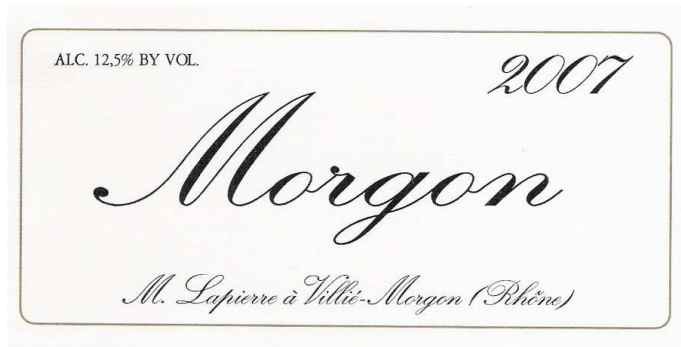


MORGON

MARCEL LAPIERRE



CÉPAGE:

100% Gamay

Marcel Lapierre has become an icon to artisan domaine producers of top-quality Beaujolais. Working his vineyards near Villié-Morgon, in the Cru Beaujolais appellation of Morgon, he was inspired in the early 80's by his role model Jules Chauvet, a renowned researcher at the University of California. He began employing techniques that at the time were considered radical: organic viticulture, natural yeasts, minimal or no use of sulphur dioxide, unfiltered bottling. This style of production is often referred to as "à l'ancienne", and today has become more widespread among quality growers. The results are wines of very pure fruit aromas and flavors, slightly dryer and a bit less alcoholic. Marcel's wines are fruity and refreshing, yet more substantial and structured, with the ability to age. This is far from the commercial version of Beaujolais so prevalent, with aromas of bubble gum or bananas, with soft, fruity and fairly non-descript flavors.

Today Marcel's Morgon receives a regular stream of accolades in the French and international press. His wines are featured in the best bistros of Lyon and Paris, and have achieved a veritable cult status in the United States. Considered to be one of the top Grand Crus of Beaujolais, Morgon is an excellent accompaniment to savory chicken or beef dishes. Roast pork, baked ham and especially, holiday turkey are also excellent pairings. Finally, you must try this wine with a good chevre. Salut!



IMPORTED BY



242 S. Marion Street, Oak Park, IL 60302 • 708-386-6347 (ph) / 708-386-6283 (fx)

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