

# M. LAPIERRE

## MORGON

### ILLINOIS MARKET ONLY



The late Marcel Lapierre was an icon to artisan producers of top-quality Beaujolais. Working his vineyards near Villié-Morgon, in the Cru Beaujolais appellation of Morgon, Marcel began employing techniques that at the time were considered radical: organic viticulture, natural yeasts, minimal or no use of sulfur dioxide, unfiltered bottling. This style of production is often referred to as “à l’ancien” or “in

the old manner,” and today has become widespread among quality growers. The results are wines of very pure fruit aromas and bright flavors, a wine that is slightly drier and a bit less alcoholic. The Lapierre wines are fruity and refreshing, yet more substantial and structured, with the ability to age. The domaine is now run by Marcel’s son, Mathieu, who continues to work according to the ideals of his father and the traditions he created.

<b>Region:</b>	Beaujolais
<b>Appellation:</b>	Morgon
<b>Owner:</b>	Mathieu Lapierre
<b>Established:</b>	1950s
<b>Farming Practices:</b>	Organic
<b>Vineyard:</b>	15 ha
<b>Soil:</b>	Granite
<b>Grape Varieties:</b>	100% Gamay
<b>Avg Age of Vines:</b>	70 years
<b>Yield/Hectare</b>	50 hl/ha
<b>Avg Production:</b>	100,000 bottles

**Vinification and Elevage:** Traditional Beaujolais production methods. semi-carbonic fermentation with no added yeasts or sulfur. Aging takes place in 216 L vats for about 9 months. The wine is assembled in tank and then bottled in two different ways: unfiltered but with a small of sulfur, or “sans sulfre”, without any sulfur additions whatsoever.

**Tasting Notes:** This structured and lovely Morgon is a benchmark wine for the region; cherries, concord grape and plums abound along with a firm structure, licorice, mineral and taut acidity.

IMPORTED BY

