



MORGON CHARMES

Domaine Raphaël Chopin



Method & Production

The organically cultivated (certified organic from 2023) estate grown Gamay grapes are hand-harvested from the Morgon cru in Beaujolais. 12 to 15 days of maceration. Fermented in cement using indigenous yeasts. Aged for one year in cement on the lees, before filtration.

Tasting Notes

This wine offers an enchanting bouquet of cherry intertwined with delicate floral aromas. On the palate, it impresses with a vibrant and refreshing entry, featuring a lively interplay of red and black fruit, and savory undertones. It's smooth and well structured, with great length. Simply delicious!

Food Matching

Seared duck with a cherry and port sauce.

| Code | Label name | Grape variety | Vintage | Alcohol | Closure type | Case size | Organic | Biodynamic | Vegan | Natural |
|----------|----------------|---------------|---------|---------|--------------|-----------|---------|------------|-------|---------|
| Red Wine | | | | | | | | | | |
| RH0123 | Morgon Charmes | Gamay | 2023 | 13.5% | Cork | 6x0.75lt | No | No | Yes | No |