



# 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