



Dominique Morel Beaujolais-Villages Rouge

Secrets of the Cuvée

Some of the vineyards that give the grapes for this wine date back to the creation of the estate on the commune of Emeringes over a hundred years ago. Dominique's ingenious grandfather of, Mr. Besson, won a bronze medal at the 1910 Concours Lépine invention competition for the invention of a filter-press.

With its spark-shot ruby robe, this wine opens out with fresh red fruit aromas that come through as flavours on the rounded more-ish palate. An enjoyable wine for any time of the day and for any occasion.

Dishes

Cold buffets (pork cuts, salads, red and white meats, cheeses), grilled andouillette, pork and poultry terrines, hot sausage, roast chicken, lamb, aubergine fritters, gratin Dauphinois, ham and lentils, black pudding fried with apples, barbecued pork, grilled T-bone, white meat, stuffed turkey, shepherd's pie, fresh goat's cheese, Comté cheese, raspberry charlotte.

Serving

Serving temperature	14C / 12C (in summer)
Optimal tasting	Between 6 months and 5 years
Winemaker's suggestion	Between 6 months and 3 years for its tender, fruity side. Between 3 and 5 years for full maturity
Cellaring temperature	Between 10 and 14 C



Fact sheet

Appellation history

The creation of this appellation was in 1937, but it was in 1950 the INAO (French AOC regulatory body) officialised the AOC. Beaujolais-Villages thus became the first French AOC to use the term "Villages".

The Vines

Grape variety: Gamay Noir

The estate's first Beaujolais-Villages harvest: at estate creation 4 plots in Emeringes are the main source for these cuvées.

"Les Rayaud", "Chevenal" and "Les Combiers" for the southern granitic slope and "La Barbe" for the eastern granitic clay slope.

The vines are trained using goblet pruning and are planted at high density (8500 vines/ha)

Integrated vinegrowing techniques used.

Average plot age: 13 years old.

Vinification

The handpicked grapes are given the best of traditional Beaujolais vinification using 70% whole bunches and 30% de-stalked grapes.

Maceration lasts 7 to 8 days.

Temperature regulation of our stainless steel vats means that we can generally vinify without the use of sulfite.

The wine is matured on fine lees for 5 to 6 months in stainless steel vats.

After cold stabilization, bottling is carried out on the estate.

