



## Skyline Morgon, AOP Cru Morgon 2022

FPB9552 BOUTINOT FRANCE BEAUJOLAIS /  
MACONNAIS, FRANCE

13.5% | 6 x 75cl | Cork

Gamay 100%

Vegetarian, Vegan

*A powerful expression of Beaujolais: meaty and  
a touch 'rustique'.*

**Boutinot**  
WINES

# Skyline Morgon, AOP Cru Morgon 2022

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## PRODUCTION

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Morgon is one of the 10 cru of Beaujolais in the winemaking region south of Burgundy in eastern France. The 'climat' of the Côte du Py to the south of the appellation is known for its 'roches pourries'; the crumbled, flaky rock rich in iron oxide and manganese which imparts a red ochre colour to the soils and widely noted for producing the best Morgon wines. Hand picked, whole bunch Gamay is harvested at optimum ripeness. As is traditional in the area, whole bunches undergo semi-carbonic maceration (where fermentation is initially started by the weight of berries in the vat crushing those below). A 12-15 day cuvaison follows before the wine is racked into tank for the malolactic fermentation then winter rest, to allow for the fruit to come to the fore prior to bottling.

## TASTING NOTE

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Dark ripe cherry aromas backed up with savoury florals (iris, peony, violets). Plump and up-front, the underlying tannins provide a bit of grip but are beautifully integrated to give a lovely finesse on the finish. This wine has the potential to age, developing darker fruit flavours akin to Bourgogne Pinot Noir.

## FOOD MATCH

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Match with light game such as pot roasted pheasant, or a regional stew such as Boeuf Bourguignon. Also great with steak and chips!

## NOTES