



GEORGES
DUBŒUF

MORGON

Domaine Jean Ernest Descombes

PROFILE

Appellation :	A.O.C. MORGON
Cépage :	Gamay noir à jus blanc
Altitude :	350 Meters
Surface :	12 Acres
Sol :	Arenites from pink granite

BACKGROUND AND CHARACTER

The story of a wine is often closely linked to that of a man. Jean Ernest DESCOMBES was a very popular figure in the Beaujolais, a jolly character, always ready for a celebration. He had managed to set up one of the finest Morgon estates and promoted the "Cru" with great enthusiasm for thirty years. His welcoming cellars were visited by a large number of journalists and members of the wine trade, who came to taste his fine bottles. Those who knew him will never forget him.

An outstanding winegrower, Jean Ernest DESCOMBES was also a gifted vinifier. Three quarters of his vines were over 50 years old and were planted in the best "terroirs", such as Le Py, la Roche Pillée, Les Pillets and Bellevue. The superb nectars produced on the Estate won him an impressive list of awards.

After he left for the Lord's vineyards in October 1993, his daughter Nicole took up the torch, with a dynamism that would have made her father proud. Concerning him, she always says that wine always resembles the person who made it. She says the same about her father's Morgon. An admirable destiny which, for a lifetime, links man to wine, mortal to immortal, Mozart to music, Michelangelo to

VINIFICATION

Fermentation temperature :	28-32 °C
Malolactic fermentation :	Not filled in
Oak cask maturation :	NO

TASTING NOTES

A great, very harmonious Morgon with blackcurrant, plum, violet and old rose aromas. The wine gently coats the palate to reveal successive waves of fresh red berries, especially cherries. A soft, beautifully mature wine.



. FOOD AND WINE AFFINITIES :

Wellington beef, game, strong cheeses,

. TEMPERATURE : 14-16 °C

LES VINS GEORGES DUBŒUF - ROMANECHÉ THORINS - FRANCE

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