



# TRENEL

BENE FACIT ID QUOD BENE AMAT

## OUR EXCEPTIONAL CLIMATS

### MORGON *CÔTE DU PY*

#### LES STRATES



**Appellation:**

AOP  
Morgon

**Grape variety:**

Gamay noir  
à jus blanc

This AOP lies to the south of the commune of Villié-Morgon and faces directly south.

Mont du Py takes its name from an ancient volcano. At its summit, there stands a cross erected in 1906 and the oak tree which has become a Le Py symbol. It has been standing at the top of the hill for over 200 years!

**Soil:**

Its soil, made up of decomposing granitic schist and manganese, imparts a highly distinctive minerality to the wines originating from this Climat. It brings out the finesse of the aromas and adds complexity to the wine.

**Vinification:**

The grapes are picked by hand and then macerated with 50% destemmed for 15 days. Aged for 10 months. 50% in a concrete tank, 50% in French oak barrels (400-litre). No fining but a light filtration.

**Tasting notes:**

**Colour:** Intense ruby color.

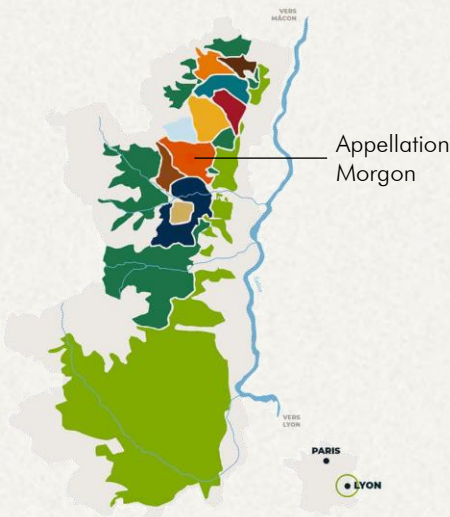
**Nose:** Complex and powerful, with pronounced aromas of dark fruit combined with mineral (graphite) and spicy notes.

**Palate:** The palate is deep and the tannins mellow. This is a big wine with a fine minerality and a very long, noble finish. In other words, this wine may appear to be massive, but it conceals a real sensitivity and complexity.

**Serving suggestion:**

Serve 14°-16°C. Ageing potential: 10 to 15 years.

**Food and wine pairings:** Beef Wellington, Tartare of duck with pink peppercorns, Vegetarian lasagna with Mediterranean vegetables.



Vin biologique certifié par FR-BIO-01