Wijnfiche

Domaine Melinon - Beaujolais Villages | Beaujolais France (BEAUJOLAIS) — 2024

Domain

Famille Mélinon

Founded in the 18th century and passed down from generation to generation, this family estate embodies the very essence of Beaujolais. It is located in the charming lieu-dit Saint-Joseph in the village of Villié-Morgon. As the heritage of eight generations, the Melinon estate continues a centuries-old expertise and offers a diverse range of wines. The estate covers 18 hectares, of which 8 hectares are dedicated to the Morgon cru. It includes 1 hectare of white grape varieties and 17 hectares planted with red varieties. Today, it is run by Gaétan Melinon, a young winemaker just under 30 years old, with a degree in viticulture and oenology, who combines tradition with modern expertise.

Vinification

Semi-carbonic fermentation at low temperature. The grapes are hand-harvested and 80% destemmed. Fermentation is carried out using indigenous yeasts. Regular pump-overs and punch-downs are performed during maceration to extract colour, flavour, structure and tannins. The maceration period is deliberately kept short to avoid excessive tannin extraction.

Taste

Bright ruby-red Beaujolais-Villages with expressive aromas of cherry, raspberry and delicate floral notes. Fresh, juicy and fruit-driven on the palate, with soft tannins and an elegant, vibrant finish.

Food pairing

Meat - red | Noodles | Vegetable platter | Charcuterie

General information

Type: Red wine
Grape varieties: Gamay (100%)
Viticulture: Traditional
Storage (years): + 3-5
Serving temperature: 14-16 °C
Taste profile: Fruity fresh

