



Wijnfiche

Domaine Melinon – Les Charmes | Morgon France (BEAUJOLAIS) – 2022

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

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

Food pairing

Poultry - chicken, grilled | Charcuterie | Cheese -halfhard | Calfmeat

General information

Type: Red wine

Grape varieties: Gamay

Viticulture: Sustainable/HVE

Storage (years): + 5-7

Serving temperature: 14-16°C

