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

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

Deep ruby-red Morgon produced from old Gamay vines rooted in granite and schist soils. The bouquet reveals ripe black cherry, blackberry and plum, complemented by floral notes and subtle spice. Rich and concentrated on the palate, with velvety tannins, vibrant minerality and a long, elegant finish.

Food pairing

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

General information

Type: Red wine
Grape varieties: Gamay (100%)
Viticulture: Sustainable/HVE
Storage (years): + 5-7
Serving temperature: 14-16 °C
Taste profile: Smooth juicy

