



DOMAINE MICHEL GUIGNIER

AOC Morgon

One of the 10 « Crus Beaujolais », the best terroir of Beaujolais

Michel Guignier's estate, a **young winemaker** who is passionate about his **Terroir**

THE BEAUJOLAIS REGION There are 12 main wine-growing areas (appellations) in Beaujolais. They were established in 1936. About half of all Beaujolais wine is sold under the basic "Beaujolais AOC" designation. The other appellations are "Beaujolais Villages" and 10 "Crus Beaujolais". These 10 Crus Beaujolais are the highest-quality category in Beaujolais. They account for the production within ten villages/areas in the foothills of the Beaujolais mountains. Unlike Burgundy and Alsace, the phrase cru in Beaujolais refers to entire wine producing area rather than an individual vineyard. From north to south the Beaujolais crus are: Saint-Amour, Juliéna, Chénas, Moulin-à-Vent, Fleurie, Chiroubles, Morgon, Régnié, Brouilly and Côte de Brouilly.

THE MORGON APPELLATION Each Cru Beaujolais has its own style, making Beaujolais an interesting diverse wine-growing region. Morgon produces earthy wines that can take on a Burgundian character of silky texture after five years aging. The schistous and volcanic rock in Morgon's soil produce terroirs that are easily identifiable. The defining characteristic of any Morgon wine is its robust, powerful and fleshy structure. It is a masculine wine, but entices the drinker with its notes of peach, apricot and plum.

MICHEL GUIGNIER 9-hectare estate is in the appellation of Morgon. On Michel Guignier's estate, a young winemaker who is passionate about quality, we have discovered superb Morgons. Since 1990, he has been making a considerable and laudable effort concerning the environment, he has totally done away with herbicides and works his soils. In the cellar, he works using the old methods, without adding too much sulphur. A dream that has become reality.

WINEMAKING Whole-berry maceration (not carbonic maceration) to produce a wine with more structure, ie: more complexity and aging potential.

GRAPE 100% Gamay. The Gamay grape is thought to have appeared first in the village of the Gamay, south of Beaune, in the 1360s. In contrast to the Pinot Noir variety, Gamay ripened two weeks earlier and was less difficult to cultivate. It also produced a strong, fruitier wine in a much larger abundance.

Gamay-based wines are typically light bodied and fruity. Wines meant for immediate consumption are typically made using carbonic maceration which gives the wines tropical flavors and aromas - reminiscent of bananas. Wines meant to be drunk after some aging tend to have more body and are produced by whole-berry maceration. The latter are produced mostly in the designated Crus areas of northern Beaujolais where the wines typically have the flavor of cherries, black pepper, dried berry and blackcurrant.

In addition to being well suited to the terroir of Beaujolais, Gamay is also grown extensively in the Loire Valley around Tours where it is typically blended with Cabernet Franc and Côt a local clone of the Malbec.



Michel Guignier in his cellar

TASTING NOTES

Made with grapes from young and old vines that grow in granite and crumbly schist soil, giving a wine with the typical **intensity and structure** of Morgons.

Fruity and floral, this is a **deep but fresh**, easy to drink wine.

FOOD PAIRING The lighter Cru Beaujolais pair well with poultry and the heavier Crus pairing better with red meats and hearty dishes like stews. According to star-chef Paul Bocuse, Beaujolais wine is used to make a traditional regional dessert involving a glass of sliced peaches, topped with black currants and drenched in chilled Beaujolais wine.

Wine expert Karen MacNeil has described Beaujolais as "**the only white wine that happens to be red**". Similarly, Beaujolais is often treated like a white wine and served slightly chilled with the lighter the style, the lower temperature it is served at.



Michel Guignier lets the grass grow between his vines to avoid any use of chemical herbicide and create a more natural environment.

The roots work the soil and absorb excess rain and stop the vines from developing diseases.

In addition to this, when there is a heavy storm, the grass holds back the soil and allows for auxiliary fauna.

Finally, as the grass competes with the vines, yields are lower giving greater concentration to the wine.



The association of tilling and composting stimulates very positive bacteriological life in the soil. This soil that has been re-invigorated gives grapes of incomparable quality to make great terroir wines.



All the grapes are picked by hand. The pickers and sorters are uncompromising in their choice, selecting only the healthy, whole bunches for the vat.