

La Côte du Py, Morgon, Le Cru aux Roches Pourriés



Producer: Made by Boutinot
Winemaker: Boutinot France winemaking team
Country of Origin: France
Region of Origin: Beaujolais / Maconnais
Grapes: Gamay 100%
ABV: 13%
Case Size: 6x75cl
Vintage: 2014
Suitable For: Vegetarians and Vegans
Closure Type: Cork



The One-Liner

This exemplary Côte de Py showcases Morgon's savoury character.

Tasting Note

The nose is perfumed with aromas of strawberry and raspberry. The palate is vibrant and fruity with hints of spruce and a beetrooty, earthy finish.

Producer Details

Made by Boutinot encompasses vineyards and cellars in France, Italy and South Africa as well as long standing relationships with hundreds of winegrowers throughout the world. We craft our wines by both vinifying fruit from our own vineyards and by selecting and blending wine from partner growers.

Our dedicated Product Managers (including two Masters of Wine) work hand in hand with our experienced and highly talented winemakers and blenders to bring our winemaking philosophy to life. It's their job to ensure all Made by Boutinot wines are crafted to match our stylistic ideals of how wine should taste and deliver our vision of high quality wines at every price point.

In The Vineyard

'Roches Pourriés' refers to the crumbled, flaky rock rich in iron oxide and manganese which imparts a red ochre colour to the soil of the prized vineyard of Côte de Py. Here 55 year-old Gamay grapes are harvested by hand from the best vineyard in the cru, and only the best clusters of grapes are selected for the wine.

In The Winery

Traditional vinification with semi-carbonic maceration of the grape clusters and a 10 day immersion of the cap in 'grilled' tanks.

Awards & Press

2009 Vintage: IWSC 2011 - Silver

2007 Vintage: Decanter World Wine Awards 2009 - Bronze

2007 Vintage: IWSC 2009 - Bronze

Food Recommendations

Fantastic with game or other strong flavoured meats.