



DOMAINE JEAN CALOT

Morgon Vieilles Vignes

Once you taste the wines of Jean Calot, you immediately understand the potential of cru Beaujolais. His ancient vines, pure granite vineyards and light touch in the cellar combine for a Morgon that is serious yet seductive and certainly made for the long haul. Think fine Burgundy; not simple Beaujolais! While Morgon is one of the more muscular and concentrated of Beaujolais' crus, Calot's Gamay vines (many 100 years old or older) deliver this concentration wrapped in supple flavors and smooth tannins. One of the more rewarding cellar decisions you can make is to stash a few bottles of Calot Morgon away to later discover the silky elegance of well-aged cru Beaujolais.

WINERY: Domaine Jean Calot

WINEMAKERS: François Calot (Jean's brother) and Vincent Calot (François' son)

ESTABLISHED: 1930s

REGION: FRANCE • Beaujolais • Villié Morgon

APPELLATION: Beaujolais AOC

BLEND: 100% Gamay

VINEYARDS: Estate vineyards sit at altitude (350 meters and higher) on soils that combine Beaujolais' classic rose-colored granite and clay.

AGE OF VINES: 20 to 40; some 100 years and older

WINEMAKING: Hand-harvested. Fermented on indigenous yeasts in temperature-controlled, stainless steel tanks. Aged in a combination of large foudre and older French oak barrels (sourced from Burgundian winemakers). Bottled unfiltered and unfiltered.

TASTING IMPRESSIONS: Complex, plush and long. Aromas of black cherries and light spice; flavors of black/red fruits. Suave tannins.

PAIRING SUGGESTIONS: Grilled lamb or pork sausages

NOTES: In 2015, winemaker Jean Calot passed away. His brother, François, and François' son, Vincent, have for years worked side by side with Jean at the estate, and plan to continue his work.

