

## **DOMAINE CALOT Morgon 'Cuvée Jeanne' 2004**

Once you taste the wines of the Calot family, you immediately understand the potential of cru Beaujolais. Their ancient vines, pure granite vineyards and light touch in the cellar combine for Morgon wines that are serious yet seductive, certainly made for the long haul. Think fine Burgundy; never "simple" Beaujolais! While Morgon is one of the more muscular and concentrated of Beaujolais' crus, the family's Gamay vines (many 100 years or older) deliver depth 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. This special selection comes directly from the family's cellars in Morgon.

**WINERY:** Domaine Calot

**WINEMAKERS:** François Calot and son Vincent Calot

**ESTABLISHED**: 1930s

**REGION:** FRANCE • Beaujolais • Villié Morgon

**APPELLATION:** Morgon AOC

BLEND: 100% Gamay

VINEYARDS: Estate vineyards sit at altitude (1,050 feet and higher) on soils that combine Beaujolais' classic rose-colored granite and clay. 'Jeanne' is a special selection of older vines, many 100 years and older, from a plot with more sand and stones, resulting in a Gamay with more texture and depth. 'Jeanne' is always the last plot to be harvested at the estate.

**AGE OF VINES:** 55 years on average; some 100 years

**WINEMAKING:** Hand-harvested. Fermented on indigenous yeasts in tank. Aged in older foudre. Bottled unfined and unfiltered.

**TASTING IMPRESSIONS:** Aromas of raspberries, black cherries, red plums,

licorice, pepper. Full-bodied, suave, refined.

**PAIRING SUGGESTIONS:** Grilled lamb; pork sausages with garlic

**NOTES:** 'Jeanne' is a tribute to winemaker Vincent Calot's grandmother

