

Domaine de la Côte de Berne is 17-hectare estate run by Rémi Sandrin. He represents the 5th generation of winegrower. The vines are spread over several crus in Beaujolais : Brouilly, Juliénas, Moulin à Vent and Morgon. Some vines are in very old age (up to 80 years old) and mostly harvested by hand. The vat room is also ancient with some concrete vats dating back to 1900.

Beaujolais 2020 is a very early vintage (second earliest vintage behind 2003 since the ripening network was set up in 1992). The harvest was marked by differences from one plot to the next due to the wide range of terroirs from north to south, each with its own resistance to drought (depending on the age of the vines, orientation, etc.) and the limited rain having fallen in various places. In terms of quantity, the 2020 harvest is low compared to the average in recent years. As for the quality, the grapes offer nice balance between freshness and ripeness.

Source : beaujolais.com

DOMAINE DE LA COTE DE BERNE MORGON GRAND CRAS 2020

Grapes: 100% Gamay

Age of vines: 50 years old in average

Soil: Schist

Density: 6,000 vines/hectare

Farming: Traditional farming, goblet pruning. Manual harvesting. Careful sorting in the vineyard.

Winemaking: Semi-carbonic maceration. Temperature control during maceration and after pressing until the end of the alcoholic fermentation. Punching, unloading, pumping over. The press is set at a low pressure (2 bars maximum). After the fermentation there is an extended maceration from 12 to 14 days.

Tasting notes: Deep garnet color. Aromas of stone fruit like sour cherries, with notes of violet and kirsch. Powerful and fleshy on the palate. Excellent ageing potential

To paire with powerfully flavoured food : Beef ribs with a raspberry shallot sauce or pork chops. Cheese : Camembert, Brie, Brillat-Savarin

To be served at 60-64°F

