



## **Domaine de Bel-Air, Beaujolais cru Morgon “Les Charmes”**

Near Beaujeu, the market town that gives its name to Beaujolais, at the top of a long climb, one can find the Domaine de Bel-Air. The gradients are steep, and the land is still largely worked by hand. Jean Marc Lafont took over the estate more than twenty years ago, and has modernized and invested over that time. His attention to detail - green harvesting, hand picking, and a long fermentation - all contribute to the excellent wines he produces. As a result he continues to pick up major awards.

Named after the special granite terroir, this is made from a single vineyard; exposure and drainage are both excellent. The vines have an average age of 50 years and the wine spends 8 months in cuve and barrels before being bottled. Yields are low at around 40 hectolitres / hectare.

Deep in colour, the nose has peaches and plums as well as the expected strawberries. The palate has black cherries and even kirsch. There is great length and a good mineral aftertaste from the granite terroir. Despite the relatively low alcohol, a powerful and expressive wine.

Jean Marc recommends you accompany this wine with coq au vin, boeuf bourguignon, or “vos fromages préférés” ...

Producer: Domaine de Bel-Air

Winemaker: Jean-Marc & Annick Lafont

Country of Origin: France

Region of Origin: Beaujolais (Morgon)

Grapes: 100% Gamay

ABV: 12.8%

Closure Type: cork

