

DOMAINE LE FAGOLET—LE JANIN 2019

AOP Morgon

~ Background ~

The Fagolet in an 18 hectare vineyards located in the town of Vaux in Beaujolais. The Girard Family continues the tradition with Paul and Valérie Girard (since 1980) and recently, their son Nicolas. The know-how transmits and evolves within their family vineyard, in order to make wines of quality and character. For years, they have made it a point of honor to pamper their vines. All their attention has focused on the valorization of their terroir and our grape varieties. It is thanks to the meticulous work done on their vines and so special soils that they can produce beautiful grapes. Fruits that they harvest by hand in respect of the environment. Sorting the grapes is done in the vineyard before transporting them to the vat. Thanks to the construction of a new winery fully equipped for winemaking (in 1986), Domaine Le Fagolet has developed a lot. The parcels that make up the Domain are mostly planted on the hillsides (30% slope to the highest), which gives to wines unique and unique organoleptic properties. The proportion of the vineyard is divided between the Gamay grape variety (98%) and the Chardonnay grape variety (2%). Thanks to these two varieties, they offer the following appellations: AOP Beaujolais Villages Red and Rosé, AOP Beaujolais Villages Blanc, Late Harvest White, Gamay Pétillant and Crémant de Bourgogne. Paul has decided through the production of different vintages to put forward the notion of "Terroirs in Beaujolais" rather than a simple name. By putting into common the 3 notions that characterize the vineyard, they created their own brand: TerroirGeoVin. They decided to join the Syndicat des Vignerons Indépendants to concretize their quality approach to offer wines with character and authenticity.



~ Viticulture ~

- **100% Gamay**
- 18 hectares; Yields: 50hl/hec; Average Vine age : 30 years
- Soils and sub-soil: Deep weathered pink granite - 25 to 51% slope
- Hand harvested and plot by plot selection
- This wine is Certified "Haute Valeur Environnementale" which is the French certification for Sustainable Practices.
- The altitude, relatively high for the region gives cooler nights in plain and preserves the aromas and a better balance.
- This Morgon is structured and elegant. It combines finesse and fruity revealing all the expression of its so specific soil.



~ Tasting Notes ~

This Morgon has a deep garnet color. It has a powerful, rich nose with notes of stone and ripe red fruits. On the palate it is powerful with notes of kirsch cherry, red fruits, spices and dense tannins. To be paired with red meats in sauce, grilled white meats and beef.

~ Winemaking ~

- After manual harvest, grapes are destemmed and then pressed gently in a pneumatic press.
- Cold pre-fermentation maceration for 5 days at 5 ° C in thermoregulated vats.
- Alcoholic fermentation in stainless steel tanks for 12 days between 27 ° C and 29 ° C (no rise in temperature).
- Pigging (frequency: every 3 days), reassembly (every day).
- Pressing in pneumatic press. Malolactic fermentation in vats concrete.
- Selling 7 months after harvest.
- Traditional cork stopper.
- Potential of guard: 5-10 years.



91 Points. This structured wine is firm with tannins and ripe with layers of black fruits. It comes from a single vineyard, with a name that recalls the family that once owned it. Richness and a dry core are pushing the wine towards aging. Drink from 2022.

