



## PROFILE

Located in Lantignié in Beaujolais is Domaine Raphaël Chopin, a property of about five hectares of vines in Morgon, Régnié and Beaujolais Villages. The Domaine is made up of young vines planted in 1989, which are next to the oldest, gnarled vines planted in 1905. Raphaël's philosophy is to be respectful of the terroir and the vines in order to offer the best of each vintage. He practices lutte raisonnée, and most of the treatments used in the vineyard are of natural origin, such as sulfurs and copper. Vinification is semi-carbonic at a low temperature. Chopin only adds a minimal amount of sulphites, does not filter, and uses only native yeast. In five years, the domaine will be certified organic.

89 points Wine Advocate: "The 2015 Morgon les Charmes has a clean and precise dark cherry and redcurrant-scented bouquet that you might describe as "neat 'n tidy." The palate is well balanced with supple ripe red and black fruit that gently caress the mouth but there is a line of acidity that maintains the freshness. It feels a little closed on the finish, therefore I would give this another couple of years in bottle to unwind." (NM)



## SPECIFICATIONS

**Wine:** Morgon "Les Charmes"

**Varietals:** Gamay

**Appellation:** Morgon AOC

**Exposure:** Southeast

**Soil:** Granite

**Vineyard Age:** 61 years

**Pruning:** Gobelet

**Vineyard Area:** One hectare

**Yield:** 40 hl/ha

**Harvest:** Manual

**Agricultural Method:** Sustainable, Vegan  

**Production:** 5000 bottles/year

**Vinification:** Semi-carbonic maceration. Fermentation with indigenous yeasts. Bottled the spring and summer after harvest with no fining and no filtration

**Alcohol:** 14%

**Residual Sugar:** > 2 g/l

**Acidity:** 3.4 g/l

**Food Pairing:** With hard cheeses or red meat