

# MORGON

## *Les Delys*

### JEAN-PIERRE LARGE



*In the last 20 years, Cru Beaujolais' rise in popularity includes the Morgon appellation gaining particular attention for its comparatively bold character. Jean-Pierre Large's ambition has nothing to do with trends, as his family has lived in 'les Delys' village for over 200 years. A glass of the 2022 vintage demonstrates his mastery of the Gamay variety, proffering plum paste aromas and complex blackberry and beetroot notes on the palate.*

**COUNTRY:** France

**APPELLATION:** Morgon

**REGION:** Beaujolais

**VARIETAL:** Gamay

**MATURATION:** Traditional winemaking techniques include semi-carbonic maceration for about 10 days. It's aged for 6 months in stainless steel aging.

**SOIL:** Three- to six-foot soil depth above the granite rock foundation

**TASTING NOTES:** This medium dark reddish-purple wine despite being unlined and unfiltered. It opens with scents of blackberries, blueberries, earthy clay, black cherry. The flavors carry over and add red cherry, strawberry, leather, minerals, flint and finish.

*"Concentrated blackberry fruit is married to a very well-crafted tannin structure on the full-bodied palate. This is still pretty tense at the finish, and everything needs to shake down, but the substance and balance are there. It just needs a bit more time. Drinkable now, but best from 2024."*

**- 92 points, James Suckling**

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