



VALKYRIE

SELECTIONS



MAISON PASSOT



MORGON 2020

MAISON PASSOT || Maison Passot is a small 11 hectare family property spread over 4 crus in Beaujolais. Owners Dominique, Rémy and Simon continue the family tradition, going back generations. The family tends 21 plots - half of which are in Chiroubles, one quarter in Morgon, and smaller holdings in Fleurie and Régnié - in addition to some Viognier vines. All farming follows strict tenets of *la lutte raisonnée* for a more “natural” wine, surrounded by signs of life and rich biodiversity.

BEAUJOLAIS || Located north of Lyon in eastern France, Beaujolais overlaps Burgundy in the north and Rhône in the south. The picturesque Beaujolais vineyards run along the Saône River where the Crus form a meandering path on the granite terrain. From south to north, Brouilly is followed by Côte de Brouilly, Régnié, Morgon, Chiroubles, Fleurie, Moulin-à-Vent, Chénas, Juliéas and Saint-Amour.

MORGON 2020 ||

BLEND | 100% Gamay

VINEYARDS | Morgon is the second largest Cru (after Brouilly) spanning 4.5 square miles and comprised of six named vineyards on three bands facing south, southeast and northwest. Passot works with vineyards oriented Southeast in the Douby climat which has clay/sand soils from decomposed granite based soils known as *terre pourrie* or “rotten earth.”

WINEMAKING | Hand harvested grapes that undergo primary and malolactic fermentation in stainless steel and cement vats.

TASTING NOTES |

Deep, garnet red color and aromas of ripe stone fruits such as cherry, peach, apricot and plum. Full-bodied, this rich, powerful wine expresses all facets of its terroir. This Morgon is a cellar worthy selections, as the tannin structure softens and flavors develop with age in the bottle.

PRESS | 91 WE

“Perfumed and structured, this is a concentrated wine. Layers of black fruits and tannins promise aging. They go along with acidity, spice and ripeness.”

