



VALKYRIE

SELECTIONS



MAISON PASSOT



MORGON 2015

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, Juliéna and Saint-Amour.

MORGON 2015 ||

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” - average vine age is 46 years.

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

ALCOHOL | 13%

PRESS | 90 VIN

“Inky ruby. Smoke-accented dark berries, licorice and a hint of cola on the deeply perfumed nose. Fleshy and seamless on the palate, offering lush boysenberry and cherry liqueur flavors that show good depth and no rough edges. In an ample but energetic style, finishing sweet and long; fine-grained tannins contribute gentle grip.” - Josh Reynolds

