

BEAUJOLAIS

GEORGES DESCOMBES
MORGON

"Everyone who knows the Beaujolais talks about the Morgon Gang of Four – Marcel Lapiere, Jean Foillard, Guy Breton and Jean-Paul Thévenet. Actually, there are five vigneron making non-sulphured, non-filtered Morgon and we are now working with that fifth vigneron -- Georges Descombes.

"Descombes vinifies with an extreme cold carbonic maceration that takes up to 30 days. The wine is raised in relatively newer barrels without using sulphur, except at bottling time, a style of wine which Descombes prefers drinking. Descombes tasted with Lapiere when he first started out and found Lapiere's Morgons a model of lushness, purity and pleasure – he decided on the spot to work in a similar style.

"What is different at Descombes is the lengthy aging of the wines. The wines often go through a year of raising and are then held back in bottle. Descombes has only recently released the 2005 Morgon, since he feels that working without sulphur and filtration requires extra élevage to guarantee that the wines are not only delicious but also stable. The Régnié is the only early release, as it is vinified quicker to make a fruitier, more forward wine.

"Georges Descombes is not to be confused with Jean Descombes, a grower who sells his entire production to Georges Duboeuf. This is a totally separate estate which Georges Descombes took over in 1988 with ½ hectare from his father." - Louis/Dressner Selections

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