

SÉBASTIEN BESSON

Morgon 'Douby'



REGION/ ORIGIN	Beaujolais Morgon AOC	WINEMAKER	Sébastien Besson
VINTAGE	2022	WINERY ESTABLISHED	2016
VARIETALS	100% Gamay	VINEYARD(S)	Estate fruit (7ha) Douby Lieu-Dit
ALCOHOL	13%	AGE OF VINEYARD(S)	50 - 75 years old
FERMENTATION	Concrete Indigenous yeasts	SOIL TYPE	Granite
AGING	10 months	ELEVATION	300 meters
AGING VESSEL	225L French oak (3-8 th use)	FARMING METHODS	Organic
FILTER/FINING	None	TOTAL PRODUCTION	3,000 bottles
TOTAL SULFUR/ RS	30 mg/l 1.5 g/l	HARVEST TIME	September

Besson is a new extension from the four-generation estate Domaine du Penlois. The ability to start with estate fruit nestled within some of the top Cru of Beaujolais is not only rare, but also incredible.

There is a very exciting renaissance that has been happening in the Beaujolais region of France, and at its core is a new generation of winemakers that have learned everything they know from their progenitors. To pair with that unparalleled guidance, there is a youthful energy and worldly view that is taking the wines and the region to new heights. *Sébastien Besson* is now the fourth generation of the family to take the helm at Domaine du Penlois, which originated in the 1920's by his great-grandfather Benoît, situated on a small hill called Lancié (nestled in between Morgon, Fleurie, and Moulin-à-Vent). Sébastien's father, Maxence, took over in 1977 and accrued more and more Cru vineyards in the region, giving the Domaine 30 hectares in total. While making the sustainably farmed Domaine wines with his father, Sébastien began an eponymous project in 2016. He converted small granite-rich plots on the property to strict organic farming, spanning not only portions of their Village Appellation sites, but parcels of three Crus as well (a total of 7 hectares). With natural fermentations and aging in concrete vats, and a small sulfur addition before bottling, the wines of Sébastien Besson are pure, driven, and remarkable expressions of top Beaujolais.

*Respect for the land, the grapes, and the entire process, is my top priority...
Because without these things, I have nothing – Sébastien Besson*

The *2022 Morgon Douby* comes from a small plot in the 'Douby' Lieu-Dit of the famous Morgon Cru. A bit higher and further north than the well-known Cote du Py, this granite-based vineyard is home to perfectly balanced Gamay, showcasing both weight and structure, while also remaining fresh and bright. The grapes were hand-harvested and brought to the cellar where they underwent whole cluster fermentation naturally in concrete vats for nearly 3 weeks before a gentle pressing. Then before the first and only light sulfur addition prior to bottling, the wine was aged in old barrels for 9-10 months. The result is powerful, with dark brambly fruit, hints of wood and spice, yet it keeps fresh with acidity and a slight floral character. A Beaujolais that is surely built to age for many years to come, it will benefit from its time in bottle, or a decanting to open it up to breath.