

Domaine des Marrans Morgon Corcelette France 2020

Selected by: Master Sommelier Evan Goldstein, Master Sommelier Madeline Triffon, and Master Sommelier Tim Gaiser



Final Deductions

VINTAGE 2020

GRAPE Gamay

GEOGRAPHY Europe

COUNTRY France

LARGER REGION Burgundy

SMALLER REGION Beaujolais

SUB REGION Morgon

Rationale

Beaujolais has become a hot ticket over the past few years. It has become a dandy of sommeliers who enjoy its flexibility at the table with its vibrant red fruit flavors (cherry, strawberry, raspberry), light earthiness/minerality and herbaceousness, and softer tannins. The southernmost part of France's Burgundy region, Beaujolais, is home to the native Gamay grape and makes wines that range from the easy and quaffable (hello, bubble-gummy Beaujolais Nouveau), to the tastier (Beaujolais or Beaujolais Villages), to the more complex and often-intricate, which emanate from her northerly Crus. These Crus are ten designated zones on granitic soils and each with its distinct personality and characteristics.

Domaine des Marrans is located in Fleurie, in the heart of the northernmost section of Beaujolais. Founded in 1970, the current proprietor is the young and talented Mathieu Mélinand, who joined the family Domaine in 2008. South facing in orientation, Corcelette is one of the two grand crus of Morgon and is home to 50+ year old vines planted in a combination of granite and schist soils. The wines of Morgon tend to be denser than those of other Crus and often display dark fruit characters and a fleshy, juicy texture that is not common in Beaujolais wines. Morgon wines age so distinctively and consistently that the region's name is often used as a verb to describe this: "il morgonne" ("it morgons"). Marrans' style is definitively OG- with semi-carbonic maceration using whole clusters, minimal intervention, and only indigenous yeasts used.

Sight

BRIGHTNESS Day Bright

CLARITY Clear

COLOR DEPTH Medium

COLOR Ruby

RIM VARIATION Purple
Stained Tears: Low

Structure

RESIDUAL SUGAR Dry

ACID Med+

ALCOHOL High

TANNIN Medium

TEXTURE Round / Smooth

FINISH Long

COMPLEXITY High

Aroma & Taste

RED FRUIT Red Plum • Red Raspberry • Red / Sour Cherry • Strawberry *Condition: Fresh, Ripe, Baked*

BLACK FRUIT Black Raspberry • Black Cherry • Blackberry *Condition: Fresh, Ripe*

CITRUS FRUIT Orange *Condition: Fresh Part: Peel / Zest*

FLORAL Fuchsia • Rose *Condition: Fresh*

GREEN VEGETABLE Dark Leafy Greens

OTHER VEGETABLE Mushrooms (Brown) • Cola Nut

HERBAL Tea Leaf / Bergamot • Basil • Laurel / Bay Leaf

OTHER SPICES Sarsaparilla • Licorice (Black) • Licorice (Red) • Chinese Five Spice

ORGANIC EARTH Forest Floor • Turned Dirt / Potting Soil

INORGANIC EARTH Mineral / Rock

OAK AGING Yes *Oak Intensity: Low*

OAK INFLUENCE Used Barrique

OXIDATION/NUTTINESS Almond / Marzipan • Chestnut

PERCEIVED WINEMAKING CHOICES Partial / Whole Cluster