

N/V



92 POINTS

Slick and stony with crunchy acidity and black fruit, you can sense how alive this biodynamic Morgon is the moment it hits your palate. Its wild herbs and bitter cherry flavours carry through to a salty, stony, finish. This Morgon is every bit a cru and will no doubt be amongst the leading sites to be chosen for the next level of Beaujolais before the next decade is out. It was perfect with chile-lime black bean tacos.

About Gismondi on Wine

Anthony Gismondi is one of North America's most influential wine critics. Both a writer and broadcaster he is currently in his 25th year as wine columnist at the Vancouver Sun where his twice weekly wine columns and videos are seen by one million readers a week. His comprehensive and busy wine review websitewww.gismondionwine.com features over 20,000 tasting notes and attracts over a half million visitors a month from some 70 countries. He is also the co-host of the longest running, weekly, wine and food show in Canadian radio: The Best of Food and Wine. The show airs in prime time every Thursday evening from 6-7pm Pacific on CISL 650am.