

**GRAFT**  
WINE COMPANY

MORGON VIEILLES VIGNES / DOMAINE K.  
DESCOMBES / 2016 / BEAUJOLAIS / FRANCE

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## PRODUCER

Kewin – or Kéké to his friends – has Beaujolais in his blood. Son of Georges Descombes, scion of the fêted “Gang of Four”, and half-brother to correspondingly precocious Damien Coquelet, it was almost inevitable that Kéké would follow a similar path. He works six hectares of certified organic vineyards in Morgon and his wines have all the pretty poise, acid and elegance you’d expect from this heritage, and a refinement, structure and confidence that belies his age. Still just in his twenties, Kéké is unambiguously one of the region’s brightest young talents.

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## VITICULTURE + VINIFICATION

From vineyards around his home and winery in a village called Vermont in the north west of Morgon AOC. A relatively high and cool area of the appellation. Vines are 80 (ish) years old. Fermentation is spontaneous, from ambient natural yeasts. Done in old oak foudres. Possible natural malo takes place - not inoculated. Fermentation is old oak vats - no new oak used for flavour characteristics.

## TASTING NOTE

A wine that is bursting with pure red fruits, fresh acidity, and an earthy quality; dark chocolate and coffee. A medium-bodied wine that has years to give.

## FACTS + STATS

WINEMAKER	KEWIN DESCOMBES
VARIETIES	GAMAY
APPELLATION	BEAUJOLAIS
FORMAT	0.750L
CLOSURE	NATURAL CORK
ALCOHOL	13%
SUGAR	- G/L
TOTAL ACIDITY	- G/L
BIODYNAMIC	NO
VEGAN	YES
VEGETARIAN	YES
TOTAL SULPHUR	- MG/L

