

GRAFT
WINE COMPANY

MORGON / DOMAINE K. DESCOMBES / 2018 /
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.

**DES
COM
BES**

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 70 (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

Rich aroma of sweet dark-red fruit but also quite evolved and expressive, with a sweet almost floral note as well as the fruit. The fruit on the palate is rich and generous, counterbalanced by excellent freshness. Delicious in a completely unpretentious and joyous way. The tannins are still present but becoming mellow.

FACTS + STATS

WINEMAKER	KEWIN DESCOMBES
VARIETIES	100% GAMAY
APPELLATION	BEAUJOLAIS
FORMAT	0.750L
CLOSURE	NATURAL CORK
ALCOHOL	12.5%
SUGAR	0 G/L
TOTAL ACIDITY	3.47 G/L
BIODYNAMIC	NO
VEGAN	YES
VEGETARIAN	YES
TOTAL SULPHUR	< 10 MG/L
CASE SIZE	12

