

MORGON / DOMAINE K. DESCOMBES / 2020 / 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.

VITICULTURE + VINIFICATION

From vineyards more than 70-years-old around Kewin's home and winery in a village called Vermont in the north-west of the Morgon appellation. A relatively high altitude and cool area. Fermentation is spontaneous, from ambient natural yeasts, 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.

FACTS + STATS

WINEMAKER	KEWIN DESCOMBES
VARIETIES	100% GAMAY
APPELLATION	BEAUJOLAIS
CLOSURE	NATURAL CORK
ALCOHOL	12.5%
SUGAR	NULL G/L
TOTAL ACIDITY	NULL G/L
ORGANIC	NO
BIODYNAMIC	NO
VEGAN	YES
VEGETARIAN	YES
TOTAL SULPHUR	<10 MG/L
CASE SIZE	6

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