

Jean-François Coquard

France - Beaujolais - Chesy



MORGON LES CHARMES

100% Gamay

Production area: Morgon - Climat Les Charmes

Terrain: granito rosa scistoso, scisti erose

Harvest: manual

Vinification: Fermentation with whole grapes, minimum 2 weeks of maceration and fermentation at controlled temperature

Refinement: in concrete tanks

Color: deep ruby red with violet hues

Fragrance: bouquet of red berry fruit, apricot, plum. Subtle notes of pepper and spice

Flavor: Fresh, well-balanced, with strawberry aromas and silky tannins

Alcoholic Grade: 13% vol



Ownership/Founders Jean-François Coquard

Start of Activity 2016

Vitiviniculture Traditional

Hectares 6

Bottles produced 40.000

Born in Beaujolais, Jean-François Coquard represents the thirteenth generation of a family of winegrowers. He completed his Master's degree in Oenology at the prestigious University of Bourgogne and, after an harvest at the Hospices de Beaune, he moved to Oltrepò Pavese in Italy working for Tenuta Mazzolino. During the 15 years he managed the winemaking practices, thanks to his Burgundian approach, he created fine and elegant wines which perfectly exalted this terroir of Lombardy. In 2014 he moved back to Chesy, in southern Beaujolais, where he gave birth to the JFC Vins. From the first harvest his wines are distinguished by finesse and elegance and give him a place among the rising stars of the appellation.