

# Jean-François Coquard

France - Beaujolais - Chessy



## 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 Chessy, 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.