

DOMAINE CALOT

Morgon

In the guerrilla-war against the manufacturers of cookie-cutter Beaujolais, the town of Morgon seems to be in the vanguard. No fewer than four small, organic, back-to-the-future growers, foremost among them Marcel Lapiere, have been offering their wines to the United States via Kermit Lynch's import portfolio.

At least one more name, though, must be added to the roster of Morgon's top viticulteurs. The Calot brothers are certainly more pragmatic and less ideologically inclined than Lapiere and his circle, but they are no less serious about low yields and high quality.

Calot's are insistent on gentle pressing with an old-fashioned screw. Fermentation with ambient yeasts here is still experimental, but in any event, you'll never taste any of the fruity-tutti characteristics derived from the selected yeast cultures favored by 98% of Beaujolais vigneron, who employ strictly whole-berry fermentation ("maceration carbonique").

The fruit of Morgon is capable of bringing together the most floral perfume, vivid black fruit, and deep meatiness of which Gamay and granite are capable. The best wines can also mature beautifully. In fact a Calot 1991 numbers among the two or three finest, most memorable French reds I tasted in 1997, when I as usual sampled wines young and old at many of the best estates in Burgundy proper, the Rhone, and the entire South of France!

My aim is not to select only the densest, darkest, ripest batches from Calot. The purity of fruit and perfume of his so-called "cuvée tradition" seemed to me to represent Morgon with special charm, and Calot bottles it for us unfiltered. Beginning with 1998, Vintner Select has an unfiltered "cuvée speciale" of our own which we think you'll find auspiciously rich and complex.



Beaujolais

Morgon

Variety: *Gamay (on granite soil)*

Total acreage: 26 acres

Average production: *Some fruit is sold off to Duboeuf, but a good 10,000 cases - in multiple batches, differentiated by parcel, age of vine, and style of vinification - are estate-bottled.*

Vinificatory highlights: *fermentation for the most part in tank, but also some in large old ovals. Our cuvées (whether the "speciale" or our batch of "tradition" in years when I select one, are bottled without filtration.*