

# Vignobles Bulliat

“Cuvée du Colombier” Morgon, 2016



## ABOUT THE WINE

Fresh out of winemaking school in 1978, Noël Bulliat bought 10 acres of vineyards in Beaujolais. The region was known for bland bulk wines, but serious growers like Noël transformed Beaujolais and its reputation. Now he and his son, Loïc, farm and hand-harvest more than 65 acres in Morgon, Fleurie and Moulin-à-Vent, three of Beaujolais' top villages. This wine, which earned 91 points from *Wine Enthusiast*, comes from the Bulliat's prized plot of 50-year-old vines.

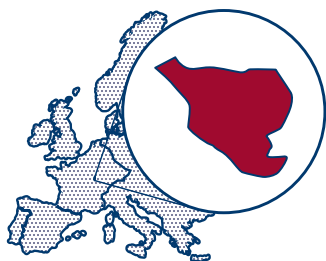


## DID YOU KNOW?

The Duke of Burgundy banned the “disloyal” Gamay grape in 1395. He was reviled for it, and the grape persisted in Beaujolais, where by the 17th century it was flourishing.

## ABOUT THE REGION

Morgon is one of the 10 villages of Beaujolais designated for the production of Cru Beaujolais—the highest-quality reds from this region, best known for the light and fruity Beaujolais Nouveaux that famously arrive each fall. Morgons are the richest and most complex of the Crus, and beloved for their ability to age well in the bottle for 5 to 10 years.



Morgon, Beaujolais, France

## AT A GLANCE

**Variety:** Gamay Noir

**Vintage:** 2016

**Vineyard:** Vignobles Bulliat

**Oak:** Stainless steel (no oak)

**Alcohol:** 13.2%

**Farming:** Conventional

To learn more about this wine, visit [blueapron.com/wines/229](https://blueapron.com/wines/229)

TASTING NOTES

Vignobles Bulliat "Cuvée du Colombier" Morgon is a serious, classically styled red, nothing like spritzy, sweet Beaujolais Nouveau. It's more like a young Burgundy but with a silkier texture and fruity accessibility.

1) Look at the Color



▲  
Purple  
garnet

2) Swirl & Smell



Red cherry



Blackberry

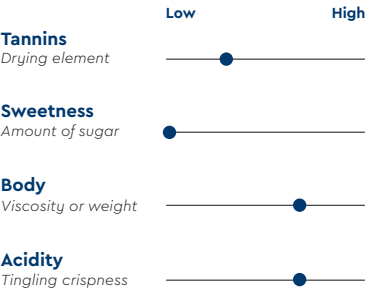


Mint



Baking spices

3) Taste & Savor



TASTING TIP

Gamays from Morgon often have hints of peach or apricot. Higher-end wines also have a distinct aroma or flavor of freshly crushed mint.

4) Pair and enjoy!



Bold &  
Spicy

Match this wine's symbol to a Blue Apron Meal

These wines are about balancing concentration and complexity. Rhône red blends, Syrah/Shiraz and Zweigelt all have intense flavors of dark fruit accented with spice notes—black pepper, clove and cinnamon, to name a few. That fruity-peppery symmetry is simply beautiful with lamb, a specialty in the Rhône Valley.

More classic pairings:

Braised meat | Grilled lamb | Cassoulet