

WineSpectator

CHÂTEAU DES JACQUES
Morgon Cote du Py 2023

92 Points

Flavors of red berry leather and cherry preserves are generously seasoned by crushed fennel seed, warm earth and salty mineral notes. The supple fruit is complemented by chewy tannins that texture the long finish. A version for Givry lovers.

August 20, 2026
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