

The Château des Moriers is a family vineyard embedded in the hilly north of the Beaujolais' region. in the cru Fleurie, at the border with Moulin-à-Vent.

The house faces the Brirette's **slopes** where we grow our oldest vines (65 vo and beyond). The property

is 9 ha with a poor soil of pink granites,

the perfect match for our Gamay grapes to mature slowly. It produces elegant and crunchy Fleurie and Moulin-à-Vent wines with a good potential for aging.

Discover our wines and

meet Gilles the winemaker, at the heart of the domaine with his daughter Anne-Victoire (Vicky) and her brother and sister.



HISTORY



A VINYARD IN THE FAMILY SINCE 5 GENERATIONS. AND ALREADY 10 YEARS FOR VICKY'S WINES.

Vicky for Anne-Victoire, is born in Paris on a harvest day as luck would have it, she is now the 5th generation of winemakers at Château des Moriers. With her father they work on producing the best wine on Moriers' terroir in Fleurie.

The wines are a concentrate of our family history thiving to make elegant wines, but also the one of this land of authenticity and friendliness.

The vineyard is in organic conversion and will be fully certified in the next year.

Le châteaudes Moriers is

a hidden paradise, where we have spent our best holidays. The garden, fruity and flowery, faces the vineyard and the Moulin-a-Vent. In the distant horizon you can sometimes have a glimpse of the Mont Blanc in the early clear morning.

Our house is always open

to welcome you for short stays, share a meal with you and get into adventurous tastings in our cellar.





"THE WHOLE POINT OF CANNED ANYTHING IS THAT THE FRESHNESS AND VIVACITY OF THE PRODUCT SHOULD BE PERFECTLY PRESERVED. O JOIE DOES EXACTLY THAT, WITH ITS RASPBERRY AND REDCURRANT FRUITINESS HITTING YOU IMMEDIATELY. OF COURSE IT'S GREAT FOR PARTIES AND PICNICS, BUT THIS IS NO MERE FRIVOLITY. IT'S PROPER WINE."

Graham Holter - The Wine Merchant

2021 gold medal International canned wine competition









260g / can









CRUNCHY SMOOTH & FRUITY

Wine by the glass Practical Light And easy to store

Blend of wines from Château des Moriers

Handpicked grapes

100% GAMAY

on pink granites

Paper label Protective coating BPA free Canned at the vineyard

CHÂTEAU DES MORIERS, CLASSICS

OF OUR FAMILY. Vicky's father, Gilles, took over the Château from his parents, over 10 years ago and the wine have been evolving ever since. The 3 cuvées are aged in 400L barrels for over 10 months. We use 30% new oak for the Moulin-à-Vent, but mostly older oak for the Fleurie.

CLIMAT LES MORIERS



Château des Moriers 2018 Fleurie

This is our classic Fleurie from the Château, using grapes from vines all around the house, grown on sandy pink granite. This gives the wines structure, spice and mineral complexity.

It's aged in 400L oak casks, with an average of 4 years age so as to help the wine settle, but not add or detract from the elegant and fruity style, leaving a deliciously refreshing wine in the glass.





Château des Moriers 2015 Fleurie La Brirette

We created this micro-cuvée for the 2014 vintage. It followed a discussion on the potential of our sloped vineyards that you can see behind the house. "La Brirette" is the name of the actual hill, and it is planted with very old vines on the beautiful pink granite earth. It's aged 10 months in 400L casks, and the result is a wine of extreme elegance with a great aging potential. A true terroir wine from the slopes of beautiful Beaujolais.



Château des Moriers 2014 Moulin-à-Vent Vielles Vignes

We have 1 precious hectare of Moulin-à-Vent, on granite and limestone bedrocks. This blend of terroirs gives more body to the wines produced, giving them great aging potential.

The wine stays in oak casks, for 10 months to add more depth. We believe Moulin-à-Vent to be the King of Beaujolais, and this is certainly the King of our château. We particularly love drinking it together as a family, sat on the terrace, overlooking the actual ancient Moulin (windmill) that gives it its name.

VICKY'S WINES,



TELLING THE TERROIR. Vicky's wines are first made in Château des

Moriers, our family vineyard. Although the 'Vicky' style islighter in body, and more approachable.



Le Fleurie de **Vicky** 2016

The first wine of the range, is the first wine Anne-Victoire aka Vicky makes with her father. Flagship wine, it is the bridge between the two ranges. Made with terroir of excellent pink granite, and old gnarled Gamay vines. It is Blend of grapes from the easy going and yet has a capacity to age.

The wine itself is just like we remember our grandmother: elegant and delicate. The wine has a nice structure. with red berry notes and someflowery spices. It's a wine that can gather people together and can accompany many food styles to the dinner table.



Ô Joie 2018

Joyful. That's what comes to my mind on the first sip. It's a wine of pure juice, an ode to joy, and to the happiness of moments shared. Dry and crisp, it's a perfect food wine.

different vinevards in front of our home and a touch of 400L oak barrel.



Fleurs des champs 2018

"Spring wildflowers", soothing and velvety, with floral notes like green field on a spring day, crushed red and black wild berries. Caress of the first days of sunshine. Easy to drink, easy to love.

Blend of grapes from the different vineyards in front of our home.



VICKY'S WINES, SELECTION

Vicky's wines are the promise of some good times. They are the result of a few beautiful encounters with some winemakers all over France, first to start with Beaujolais and South Burgundy regions. Each wine was carefully selected through a process of blind tasting with the closest members of my community.



Le Beaujolais Bio de Vicky 2018

This is my cousin's wine, the one and only Quentin Harel. He is the cousin we spent our holidays with as children, and a friend for life.

Quentin is a firm defender of the environment, following on from his father who was already producing certified organic grapes. These wines are like Quentin's hair, rebellious and free!

Le Beaujolais Village de Vicky 2020

I love this wine, so packed full of berries. It's got a wonderful tannic grip, and makes a great food match, We have discovered with our grapepickers on a joyful evening. It pairs very well with cheese and charcuteries boards and likes a light meal. especially with a beautifully roasted duck.

It's so chatty and easy going. Just like you tonight, maybe, after a few sips!



This is what we call in France a "valeur sûre", a sure thing that never fails to please you and your guests before during and after sitting at the dinner table.

This is a Chardonnay from Southern Burgundy, fresh, fruity and velvety to pair perfectly with your starters, poultry or cheese.

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