



Written by
Tamlyn Currin
1 Feb 2019

Mee Godard, Morgon Corcelette



From €14.90, \$23, 179 Danish krone, 280 Norwegian krone, AU\$47, HK\$298, £76 per case of 6 ib (equivalent to £17.83 dpd per bottle)

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She was born in South Korea to farmers, adopted at nine months old by a French couple, educated in France and then headed to the US, where she did an undergraduate biochemistry degree specialising in wine science at Oregon State University. The university then accepted her to do her Masters, where she took on a graduate research assistant role in the Department of Food Science and Technology, studying polyphenolics, plant physiology and 'a bit of viticulture'. After this she came back home to France and headed to Montpellier to do the Diplôme National d'Oenologue.



Mee Godard didn't grow up in a winemaking family, so she had to carve her own path. She headed to Burgundy, interned at Maison Chanson, Domaines des Comtes Lafon and Corton André. She got a job selling oenological products, worked in Champagne, and then, at the beginning of 2013, she finally found five Beaujolais hectares (12 acres) she could call her own.

When I asked her why she picked Beaujolais, she replied, 'I discovered the region during a wine-tasting trip with friends and I was surprised by the quality! Beautiful wines, beautiful atmosphere and beautiful landscape. Apparently, this was the good combination.'

These weren't just any old five hectares. Thanks to contacts made while holding the position of vice president of Oenologues de France Region Bourgogne-Franche-Comté, Mee ended up with 1.7 ha (4.2 acre) of Morgon, Côte du Py, 2.3 ha (5.7 acre) of Morgon, Corcelette, and 1 ha (2.5 acre) of Morgon, Grand Cras. Right from the start, she began working according to the principles of *lutte raisonnée* but by 2016 she'd begun working organically, getting rid of herbicides and using mechanical tillage in 2017. The longer-term goal is to introduce biodynamic practices into the vineyard. She also took over, in 2017, just over a hectare of Moulin-à-Vent, Les Michelons. The picture below is of the very evidently alive, granite soil at the base of her old vine trunks.



Yields from these old vines are low. Grapes are hand picked, hand sorted and, depending on the vintage, she ferments about two-thirds with stems. They undergo a three-week maceration in concrete tanks and then age in a mix of old and new barrels and foudres for 12 to 18 months. She's played around with indigenous yeasts and in 2018 the wines went through ambient-yeast fermentation with a *pie de cuve* (the wine equivalent of a sourdough starter, using natural vineyard yeast). But that, she adds, doesn't always work.

Until 2017, she managed the entire vineyard by herself, but since she's acquired the Michelons plot, she's had someone to come and help part time.

The Corcelette vineyard is on south-east-facing granite slopes from two vineyards called Bellevue and Montillet. The vines, an average of 70 years old, are planted very densely at 11,000 vines/ha (4,500 vines/acre) and gobelet trained.



I've deliberately not chosen a specific vintage, although this wine of the week was prompted by a recent tasting of the 2017, which I described as 'dark-suited, achingly pure fruit. Like plum-sweet jewels carved into the core. Velvet-smudged, powder-fine tannins, dry and sifted through loose rose-petal fragrance. Tea leaves. Strong imprint, and yet delicate. It makes me think of a fine-brush painting in monochrome. It feels like a child's breath on your cheeks.' All her vintages have so far proved to be excellent, if different from one another, demonstrating the consistency and transparency of a good winemaker. I have had the pleasure of tasting them all ever since she contacted us by email back in 2014 asking whether she could send us samples of her wines.

She has a way of bringing out the dark, gravel-scented structure of Morgon without losing a modicum of glowing fruit. They are wines that evolve beautifully with age, and yet they are compelling when young. They have power, and yet a tangible quietness. The tannins are super-fine, the acidities strung like a violin. They're wines that would grace the finest table, but would give equal pleasure on a picnic. You don't *need* food to enjoy them.

Out of the four (sometimes five - she makes a 'selection' wine when the grapes are especially good) wines Mee makes, I've chosen Corcelette as wine of the week simply because it is the most widely available around the world and is the most affordable. But to be very honest, with all her wines under £30, and all of them stunning, elegant, *vin de garde* beaujolais, you couldn't go wrong with any Godard wine you can lay your hands on (see [here](#) for the tasting notes). I've been tasting Mee's wines pretty much from the start and can say without any hesitation that they are some of the classiest beaujolais around.



The Corcelette can be found in the UK, France, Netherlands, Germany, Denmark, Norway, Australia, Hong Kong and the US (Rhode Island, California, Massachusetts, New York State and Florida). [Raeburn Fine Wines](#) are selling the 2017 vintage at £25 a bottle, although they are not showing up on Wine-Searcher and you are advised to contact them direct. Wine-Searcher lists brokers' prices: Crump Richmond and Shaw at £168 per case of 12 ib (2015 vintage) and £76 per case of 6 ib (2013 vintage); Christopher Keiller at £233 per case of 12 (2015 vintage) and £226 per case of 12 (2014 vintage).

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Dom Mee Godard, Corcelette 2017 Morgon

Score 17/20

Dark-suited, achingly pure fruit. Like plum-sweet jewels carved into the core. Velvet-smudged, powder-fine tannins, dry and sifted through loose rose-petal fragrance. Tea leaves. Strong imprint, and yet delicate. It makes me think of a fine-brush painting in monochrome. It feels like a child's breath on your cheeks. (TC)

Producer	Dom Mee Godard
Vintage	2017
Appellation	Morgon
Region	Beaujolais
Country	France
Score	17
Colour	Red
Alcohol	13%
When to drink	2019 - 2028
Published	17 Jan 2019
Date tasted	19 Jan 2019
Reviewer	Tamlyn Currin
Price/Stockist	£25 RRP imported by Raeburn Fine Wines

Where to buy Dom Mee Godard, Corcelette 2017 Morgon

Powered by Wine Searcher

France	Beaujoloire	£15.79		Bottle
Denmark	Otto Suenson & Co.	£25.67		Bottle

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[Top 3 wines from this producer](#)

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- [Dom Mee Godard, Passerelle 577 2016 Morgon 18](#)
- [Dom Mee Godard, Côte du Py 2017 Morgon 18](#)
- [Dom Mee Godard, Corcelette 2015 Morgon 17.5](#)

Average producer score

Based on 22 tasting notes

- [Dom Mee Godard 17.1](#)

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Producer	Wine	Vintage	Appellation	Date tasted	Score	Drink	Actions
Dom Jean Grivot	Grand Cru	2017	Échezeaux	7 Jan 2019	19	2023 - 2037	Compare
<p>Light crimson. Ripe, pure red fruit. Deeply inviting, the fruit just very slightly darker in character than the Clos de Vougeot but still delicate for this appellation. Sour-cherry intensity. Tannins are a work of art, so fine but giving the perfect shape for the fruit. Fresh and incredibly persistent. (JH) View more detail Compare</p>							
Dom Jean Grivot	Les Beaux Monts Premier Cru	2017	Vosne-Romanée	7 Jan 2019	18.5	2022 - 2034	Compare
<p>Light cherry red. I'd wear this if it were a scent: so fragrant while still subtle, both pure red fruit and a floral perfume. Delicate but irresistible. Utterly silky on the palate. Open and approachable. Such beauty in youth, amazing persistence. (JH) View more detail Compare</p>							

Producer	Wine	Vintage	Appellation	Date tasted	Score	Drink	Actions
Dom Jean Grivot	Grand Cru	2017	Clos de Vougeot	7 Jan 2019	18.5	2023 - 2034	Compare
<p>Lightish crimson. Red fruits, roses and a light hint of vanilla. One of those wines you want to go on smelling for ever. Tighter on the palate but still succulent. Tannic finesse. Great combination of subtlety and persistence. Red fruits and almost something close to citrus. (JH) View more detail Compare</p>							
Dom Guyon	Grand Cru	2017	Échezeaux	8 Jan 2019	18	2024 - 2040	Compare
<p><i>No price given for this marvel.</i> Really flirtatious yet with great depth. Lots of concentration but nicely judged. Very long with masses of different fruits and spices. Already appealing, which may worry some. View more detail Compare</p>							
Dom Geantet-Pansiot	Grand Cru	2017	Charmes-Chambertin	7 Jan 2019	17.5	2022 - 2032	Compare
<p>Mid crimson. Tangy sour-cherry nose. Gorgeous intensity of fruit but with a lightness of touch that makes it very fresh and lively. Deep and rounded and long. (JH) View more detail Compare</p>							

Dom Mee Godard, Côte du Py 2017 Morgon

Score 18/20

Intense, black fruit, embers and violets in firelight shadows. There is tightly contained glory in this glass. A wine so darkly iridescent that it feels ready to explode. But it's not; it's taut as a violin string, it's disciplined and contained within an inch of its life. Masses of undertow and power coiled into such refined elegance that I find myself holding my breath. Silk-painted tannins just whispering reminders from the wings. (TC)

Producer	Dom Mee Godard
Vintage	2017
Appellation	Morgon
Region	Beaujolais
Country	France
Score	18
Colour	Red
Alcohol	14%
When to drink	2019 - 2030
Published	19 Jan 2019
Date tasted	19 Jan 2019
Reviewer	Tamlyn Currin
Price/Stockist	£30 RRP imported by Raeburn Fine Wines

See prices and stockists

Top 3 wines from this producer

[View all](#)

- Dom Mee Godard, Passerelle 577 2016 Morgon 18
- Dom Mee Godard, Côte du Py 2017 Morgon 18
- Dom Mee Godard, Corcelette 2015 Morgon 17.5

Average producer score

Based on 22 tasting notes

- Dom Mee Godard 17.1

Dom Mee Godard, Grand Cras 2017 Morgon

Score 17/20

Redcurrants, blackberries and a tiny hint of farmyard. The tannins on the Grand Cras ripple with muscle in a way that they haven't on her other 2017s. This is the stallion of the stable, wild and darker, a dangerous edge and no brush-tip delicacy here. Rooted in granite. A wine carved from rock. Formidable beauty. (TC)

Producer	Dom Mee Godard
Vintage	2017
Appellation	Morgon
Region	Beaujolais
Country	France
Score	17
Colour	Red
Alcohol	14%
When to drink	2023 - 2031
Published	19 Jan 2019
Date tasted	19 Jan 2019
Reviewer	Tamlyn Currin
Price/Stockist	£26 RRP imported by Raeburn Fine Wines

Where to buy Dom Mee Godard, Grand Cras 2017 Morgon
Powered by Wine Searcher

France	Vintage & Cie	£16.82		Bottle
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[See prices and stockists](#)

[Top 3 wines from this producer](#)

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- [Dom Mee Godard, Passerelle 577 2016 Morgon 18](#)
- [Dom Mee Godard, Côte du Py 2017 Morgon 18](#)
- [Dom Mee Godard, Corcelette 2015 Morgon 17.5](#)

[Average producer score](#)

[Based on 22 tasting notes](#)

- [Dom Mee Godard 17.1](#)

Dom Mee Godard, Au Michelin 2017 Moulin-à-Vent

Score 17.5/20

Reminds me of a flower market in the best possible way - ferns and damp roses and spicy dianthus and crushed petals and the aromatic green sweetness of myrtle. Mossy. Full of earthy life. A pencil-slim skein of dry tannins that press gently into ripe red hedgerow berries, and a grace note of graphite that carries the finish long and pure and with beautiful gravitas. (TC)

Producer	Dom Mee Godard
Vintage	2017
Appellation	Moulin-à-Vent
Region	Beaujolais
Country	France
Score	17.5
Colour	Red
Alcohol	13%
When to drink	2020 - 2030
Published	19 Jan 2019
Date tasted	19 Jan 2019
Reviewer	Tamlyn Currin
Price/Stockist	£30 RRP imported by Raeburn Fine Wines

See prices and stockists

Top 3 wines from this producer

[View all](#)

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- Dom Mee Godard, Côte du Py 2017 Morgon 18
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Average producer score

Based on 22 tasting notes

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