

Wine and spirits magazine

- Domaine Mee Godard 2013 Morgon Cote du Py 93 (10/15)

Mee Godard studied food science at Oregon State and enology at Montpellier before purchasing 12 acres of vines in Morgon in 2013. While she's currently focused on transitioning the vines to organic viticulture, her first vintage already shows the care she is taking in the vineyard, with a set of three wines that portray different aspects of the Morgon cru. Her Côte du Py is the most concentrated and intense; its flavors of wild game, flowers and stone feel distinctive and original. Fresh red fruit emerges as the structure relents, adding to the wine's dimension and energy. Tough and youthful, this will satisfy any craving for a true Beaujolais.

Grand Cru Selections, NY

- Domaine Mee Godard 2013 Morgon Grand Cras 92(10/15)

Starting out on bosky cherry scents and chipped-stone minerality, this is powerful wine, with mouthwatering tannins that yield to a range of floral notes, from jasmine to lilies. The flavors are long lasting and black, a classical take on Morgon and a formidable wine to age.

Grand Cru Selections, NY

- Domaine Mee Godard 2013 Morgon Corcelette 90