

# Damien Coquelet

## Morgon, Chiroubles and Beaujolais Villages from Damien Coquelet.



Damien Coquelet.

## Profile

Damien Coquelet bottled his first vintage, 2007, at just 20 years old! The step-son of [Georges Descombes](#), Damien has worked alongside him since early childhood. Learning everything from Descombes in the vines and shared cellar has instilled the same values in Damien's work ethic: organic viticulture, hand harvesting, native yeasts, zero intervention in the cellar and little if any sulfur at bottling.

Damien currently works nine hectares, 2.5 of which he owns. The breakdown is as follows:

- One hectare of Beaujolais
- Two hectares of Beaujolais-Villages
- Two hectares of Chiroubles

-Four hectares of Morgon Côte-du-Py

The Beaujolais-Villages, Morgon and Chiroubles are usually bottled the January following the vintage, while an old-vine Morgon and Chiroubles are barrel-aged and released 18 months after harvest.

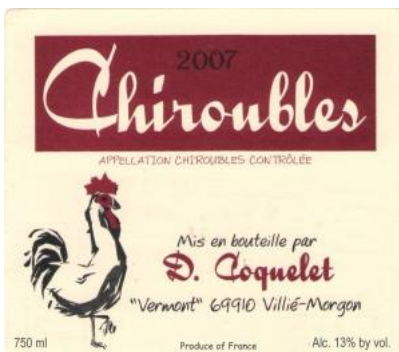
## Wines



### A.O.C Beaujolais Villages



### A.O.C Morgon



### A.O.C Chiroubles



**A.O.C Chiroubles "Vieilles Vignes"**