



BEAUJOLAIS



## Morgon «Domaine de Lathevalle»

Surface : 10 hectares  
Vines age : 30 years  
Location : Villié Morgon  
Appellation : Morgon  
Soil : disintegrating schist soils  
Orientation : south  
Grape variety : gamay noir à jus blanc  
Harvest : by hand  
Wine making : semi-carbonic fermentation  
Ageing : in casks



### History

Morgon is the second largest of the ten "Crus du Beaujolais", located in the south central part between Fleurie and Brouilly. Its soil gives to this wine a very special character.

In the heart of the Beaujolais area, the Domaine of Lathevalle is located on the hilltops of Villié-Morgon and the hill of Py. The vineyard covers the entire plateau facing South.

### Soil

Disintegrating schist soils lie over clay subsoil.



### Wine

- Colour: A deep garnet colour.  
- Nose: It has a particular, complex nose of wild cherries with aromas of apricot and peach.  
-Taste: Morgon is more robust and full-bodied than most of the Crus. It is rich, well structured with depth flavour and ample tannins, which allow it to age or "morgonner" (this is the local saying to describe its ability to get older).



### To be served with

Ready to drink, but can be kept 3 to 4 years.  
It is an excellent companion to red meats in sauce wine, turkey with chestnuts and soft cheeses.

Serve it between 14 and 16°C.