



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.