



Louis Latour

MAISON FONDÉE EN 1797

MORGON

- REGION Beaujolais
- VILLAGE Beaujolais
- APPELLATION Morgon
- GRAPE VARIETY Gamay

The Vine

- AVERAGE VINE AGE 30 years
- SOIL Pink schistous granite.
- AVERAGE YIELD 50 hl/ha
- HARVEST Hand picked

Vinification & Ageing

- FERMENTATION Traditional in open vats. 100% malolactic fermentation.
- AGEING 10 to 12 months ageing in stainless steel vats

Description

The appellation of Morgon is situated entirely within the parish of Villié-Morgon where the soil sets its wines apart from the other 'Crus' since the percentage of sand and shale is higher here due to the particular way in which the local schist layers have weathered. Consequently the wines are firmer and darker in colour than the other 'Crus'.

Wine tasting

- TASTING NOTE Our Morgon has a beautiful garnet colour. It is complex on the nose: aromas of plum, violet and earthiness blend perfectly with notes of liquorice and tobacco. The palate is round with pretty strawberry aromas and soft tannins.
- CELLARING POTENTIAL 5-7 years
- FOOD PAIRING Poultry - red meat - mature cheeses.
- SERVING TEMPERATURE 13-15°

