



# Louis Latour

MAISON FONDÉE EN 1797

## MORGON

2018

- 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

### *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 With an intense garnet hue our Morgon 2018 unveils a floral nose. Ample and round on the palate it reveals blackberry and spices notes. Velvety tannins.
- CELLARING POTENTIAL 5-7 years
- FOOD PAIRING Poultry - red meat - mature cheeses.
- SERVING TEMPERATURE 13-15°

