



# Louis Latour

MAISON FONDÉE EN 1797

## MORGON "LES CHARMES" 2008

- REGION Beaujolais
- APPELLATION Morgon
- VILLAGE Crus du Beaujolais
- 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
- AGEING 10 to 12 months ageing

### *Description*

Found on the gently sloping, south facing hillside overlooking the picturesque village of Morgon, the most distinguished of the ten Cru villages of the Beaujolais, is the unique vineyard site of « Les Charmes ». It yields a wine in the traditional Cru Beaujolais style, with strength, structure and the ability to age well. Using traditional Beaujolais fermentation techniques, this wine has a fresh, fruity bouquet and a palate which displays a round, smooth, supple fruit character, exhibiting all the characteristics of the terroir specific to this unique « climat ». It is well-balanced with soft approachable tannins and a pleasant fruity finish.

### *Wine tasting*

- TASTING NOTE This Beaujolais is deep ruby in color, unveiling intense strawberry aromas. Typical of schistose terroirs, Morgon « Charmes » 2008 is virile and minerally with power in the mouth and good persistence. The supple, well-integrated tannins allow for immediate tasting but two to three years of cellaring with enhance the subtleties of this wine. Tasted July 8th, 2009.
- CELLARING POTENTIAL 3-5 years
- FOOD PAIRING Poultry - red meat - mature cheeses
- SERVING TEMPERATURE 13-15°

### *Press review*

Morgon "Les Charmes" 2008 - Western Daily Press (UK) - July 2010 - "Perfect Picnic Wine"

