



Louis Latour

MAISON FONDÉE EN 1797

MORGON

2024

- 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 8 to 10 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 Morgon 2024 opens with an expressive nose of blackberry and blueberry aromas. The palate is round and fruit-driven, offering a lovely freshness that enhances the purity of the fruit. The finish is long and harmonious, highlighted by notes of cherry and a subtle hint of clove spice.
- CELLARING POTENTIAL 5-7 years
- FOOD PAIRING Poultry - red meat - mature cheeses.
- SERVING TEMPERATURE 13-15°

