



# Louis Latour

MAISON FONDÉE EN 1797

## MORGON "LES CORCELETTES"

- REGION Beaujolais
- VILLAGE Crus du 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 Villie-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 « Les Corcelettes » possesses all the distinguishing features of its appellation: an intense nose followed by a concentrated, firm savour on the palate with a persistent grapey finish.
- CELLARING POTENTIAL 5-7 years
- FOOD PAIRING Poultry - red meat - mature cheeses
- SERVING TEMPERATURE 13-15°

