



Louis Latour

MAISON FONDÉE EN 1797

MORGON

2023

- 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 Our Morgon 2023 reveals a bright garnet-red colour. Its nose is intense with aromas of blackberry, blueberry and wild strawberry. Round and fresh on the palate, it develops notes of black cherry and clove. Beautiful persistence.
- CELLARING POTENTIAL 5-7 years
- FOOD PAIRING Poultry - red meat - mature cheeses.
- SERVING TEMPERATURE 13-15°

Press review

Morgon 2023 - James Suckling - 93/100

