



# Louis Latour

MAISON FONDÉE EN 1797

## MORGON "LES CHARMES"

- 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 Our Morgon "Les Charmes" is fresh with nice notes of fruits on the nose. Very tasty in the mouth, it reveals aromas of cherry and silky tannins. Very well balanced.
- CELLARING POTENTIAL 3-5 years
- FOOD PAIRING Poultry - red meat - mature cheeses
- SERVING TEMPERATURE 13-15°

