Domaine de Lathevalle Les Charmes, AOP Morgon 2019

FHS0202019

Domaine de Lathevalle

— Beaujolais, France

Le fruit d'un Beaujolais, le charme d'un Bourgogne

Production

'Les Charmes' is one of the most prestigious of the six lieux-dit within Morgon, situated on higher slopes with sandy, granitic soils. South east facing Gamay vines, which are between 35 and 60 years of age, are managed following the principles of reasoned viticulture. Following parcel selection, grapes are harvested by hand into small 20kg boxes, sorted with the help of a vibrating table before a traditional Burgundian style of vinification in concrete vats using only the wild yeasts present on the grape skins. The wine is aged for 6 months and bottled after a light filtration.

Tasting note

With depth and real character, this is quite serious and complex as you might expect from a good Morgon. Still it remains densely fruited and appealing with supple tannins and good ageing potential.

Food Match

Try with Beef Bourgignon or a roasted leg of lamb. Also works with charcuterie and with a semi-soft cheese such as Livarot or a Saint-Marcellin.

ABV:
14.00%

Case/Bottle Size:
6x 75cl

Closure:
Cork

Grape Varieties:
Gamay 100%

Suitable for:
Vegan

Bottle Barcode:
3701157800051