

**DVP**DOMAINES
ET VINS DE
PROPRIÉTÉ

DOMAINE LATHUILIERE GRAVALLON

AOP Morgon
Red

PRESENTATION

Since 1875, the vine has been at the heart of the family history of Domaine Lathuilière Gravallon, located in the heart of Beaujolais. Cathy and Cédric Lathuilière continue this tradition today with passion and commitment. The estate, certified High Environmental Value (HVE) Level 3, spans several prestigious appellations: Morgon, Brouilly, and Chénas. Here, viticulture listens to the terroir, with a reasoned approach, natural grass cover, and exclusively manual harvesting. Each parcel is meticulously cared for to ensure a pure expression of Gamay, the king grape variety of Beaujolais. Vinification, without additives and very low intervention, follows a traditional semi-carbonic method that reveals the fruity intensity of the wines. Long fermentations and aging in oak barrels and demi-muids refine the cuvées and bring beautiful complexity. The originality of the estate lies in its approach that is both traditional and innovative. For over 10 years, no herbicides have been applied to the most mechanizable parcels, and vinification focuses on the search for finesse and authenticity, offering Morgon and Brouilly that are both gourmet and elegant, faithful reflections of their exceptional terroirs.

VARIETAL

Gamay 100%

LOCATION

Parcelles situées sur un des six climats de Morgon : Le Corcelette . Au Nord du Cru Morgon sur les hauteurs de Villié-Morgon (Siège de l'exploitation). Parcelle la plus Vieille de l'exploitation vers le Lieu-dit Bellevue à mi coteaux
Age of vines: 100 years old

TERROIR

Granite soils.

IN THE VINEYARD

Typical Beaujolais vine management. No trellising. Gobelet pruning.

HARVEST

Hand-harvested.

WINEMAKING

Traditional Beaujolais vinification as practiced in the 1980s. Semi-carbonic maceration with "grillage" (punching the cap) to extract maximum color and tannins. Fermentation lasts 10 to 12 days under strict temperature control.

AGEING

Vinification in epoxy-coated tanks followed by around 12 months ageing in large oak vats (foudre) and 7-8 year-old barrels.

SERVING

Serve at 16 to 18°C.

AGEING POTENTIAL

10 to 15 years

TASTING

With a deep ruby color, this wine reveals pronounced red fruit aromas and gradually develops a woody finish that does not mask the Morgon fruitiness. This robust wine refines with age, showing notes reminiscent of Pinot Noir, a phenomenon locally known as "Morgonne."

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10 RUE LAVOISIER, - 21700 NUITS ST GEORGES - FRANCE

TEL. 03 80 61 53 70

ABUSE OF ALCOHOL IS DANGEROUS FOR YOUR HEALTH. DRINK RESPONSIBLY.



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FOOD PAIRINGS

Pairs excellently with red meats, marinated meat dishes, and cheeses served at the end of the meal.

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