



AOP Morgon

DVP
Red

DOMAINES
ET VINS DE
PROPRIÉTÉ

DOMAINE DE LATHEVALLE

PRESENTATION

Nestled in the heart of the Morgon cru, on the prestigious Les Charmes vineyard site, the Domaine de Lathevalle encompasses a single 10-hectare block of old vines with a south-east exposure. Acquired in 2017 by Patrice du Jeu, also owner of Domaine Les Héritiers Saint-Genys, the estate combines tradition and precision, with sustainable vineyard practices, careful debudding, and hand harvesting to ensure optimal quality. Its flagship cuvée, La Trad, crafted from hand-picked Gamay, epitomizes this philosophy: a vinification blending traditional semi-carbonic maceration with ageing in new oak barrels lends the wine both depth and elegance. Celebrated for its intense black fruit aromas, refined structure, and lingering finish, Domaine de Lathevalle perfectly embodies the noble and authentic expression of Morgon.

LOCATION

The cuvée Morgon Les Charmes comes from the Morgon Protected Designation of Origin (PDO), one of the ten crus of Beaujolais, renowned for producing structured and elegant red wines.

TERROIR

The Les Charmes vineyard is located on gently sloping hillsides with a southeast exposure, characterized by poor, well-draining granitic sandy soils. These conditions offer excellent drainage and promote optimal ripening of the Gamay grape, the only variety permitted in the production of this cru.

IN THE VINEYARD

The vines are cultivated using environmentally respectful practices, including mechanical soil tilling, no use of herbicides, and a strong focus on yield control. The gently sloping vineyard benefits from ideal sun exposure, contributing to even ripening and a high aromatic concentration. Vineyard interventions aim to preserve soil health and fruit typicity, with a view toward future organic certification.

HARVEST

The grapes destined for this cuvée are hand-harvested, often in small crates to protect the fruit. This allows for rigorous selection of optimally ripe bunches before vinification. This careful handling preserves the integrity and quality of the fruit and limits any loss or oxidation before fermentation.

WINEMAKING

Vinification for Les Charmes follows traditional Morgon methods. After a careful sorting, the grapes are destemmed and placed into vats (often concrete). The process begins with cold pre-fermentation, followed by gentle punch-downs during fermentation to extract color, texture, and aromatics delicately. A post-fermentation maceration may extend the extraction, enhancing the wine's structure. Fermentation is carried out with the grapes' natural yeasts, and no heavy oak aging is systematically applied, allowing the fruit and purity of the terroir to fully express themselves.

AGEING

After fermentation, the wine is aged in vats for several months (typically around 6 months) before bottling. This vat aging preserves the freshness of fruit, refines the tannic structure, and maintains aromatic brightness, all while delivering a harmonious texture on the palate.

SERVING

Although this Morgon is very enjoyable in its youth, it also offers excellent aging potential, typically between 3 and 6 years, and sometimes longer depending on the vintage and storage conditions. Its structure and balanced tannin-acidity profile support its longevity.

AGEING POTENTIAL

3 to 5 years

D.V.P. - DOMAINES & VINS DE PROPRIÉTÉ

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



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TASTING

This Morgon reveals a deep garnet-red color, a sign of richness and strong aromatic intensity. The nose offers an expressive bouquet, dominated by ripe red and black fruits (cherry, redcurrant, plum), enhanced by subtle spicy notes and occasional earthy or underbrush undertones, reflecting its granitic soils. The wine opens with a generous, supple attack, showing good volume and a well-balanced structure. The tannins are silky and well-integrated, supporting a dense yet elegant body. Lively acidity brings freshness and overall harmony, while the finish lingers on fruity and delicately spicy notes.

FOOD PAIRINGS

This red wine pairs especially well with a variety of dishes:

Roasted or grilled meats (lamb, beef, pork)

Slow-cooked dishes (game stew, beef bourguignon)

Charcuterie boards and aged cheeses

Mildly spiced dishes, which enhance its fruit flesh and refined tannins

Its balance of power and elegance makes it an ideal partner for hearty, structured meals.