

**DVP**DOMAINES  
ET VINS DE  
PROPRIÉTÉ

# DOMAINE LATHUIEIRE GRAVALLON

AOP Chiroubles  
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

1 hectare of vines exposed full south, in the commune of Chiroubles, at the place called Souzon.

Age of vines: 50 years old

## TERROIR

Shallow granite soil.

## IN THE VINEYARD

Typical Beaujolais vine management. No trellising. Goblet pruning.

## HARVEST

Hand-harvested with meticulous sorting, keeping only the best grapes.

## WINEMAKING

This is a traditional Beaujolais semi-carbonic maceration with crushing of the marc to extract maximum color and tannins. The wine is macerated for 8 to 10 days with temperature control. A small amount of SO<sub>2</sub> is added at bottling for stability.

## AGEING

Vinification and ageing in epoxy-coated cement tanks. Bottling in the second quarter.

## SERVING

Serve at 16°C.

## AGEING POTENTIAL

5 to 10 years

## TASTING

This terroir delivers pronounced aromas of black and red fruits, with a garnet color.

## FOOD PAIRINGS

Ideal as an aperitif or with tapas.

## PRODUCTION VOLUME

7 000

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