

**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

Vineyards located on one of the six climats of Morgon: Le Corcelette. Situated to the north of the Morgon Cru, on the heights of Villié-Morgon (the estate's base). The oldest plot of the estate near the place called Bellevue, halfway up the slope.
Age of vines: 100 years old

TERROIR

Granite soils.

IN THE VINEYARD

Typical Beaujolais vine management. No trellising. Goblet pruning.

HARVEST

Hand-harvested.

WINEMAKING

Traditional Beaujolais vinification as in the 1980s. Semi-carbonic maceration with crushing of the marc to extract maximum color and tannins. The wine is macerated for 10 to 12 days with temperature control.

AGEING

Vinification in epoxy-coated tanks, then ageing for about 12 months in large old oak vats (7-8 years old).

SERVING

Serve at 18°C.

AGEING POTENTIAL

10 to 15 years

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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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TASTING

With a deep ruby color, this wine reveals very pronounced red fruit aromas followed gradually by a subtle woody note that does not mask the fruity character of Morgon. This robust wine refines with age and develops Pinot Noir-like notes, giving rise to what is called the "Morgonne" character.

FOOD PAIRINGS

Pairs very well with red meats, marinated meats in sauce, and cheeses at the end of the meal.

PRODUCTION VOLUME

8 000

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