



**DVP** | DOMAINES  
ET VINS DE  
PROPRIÉTÉ

# DOMAINE LATHUIÈRE 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

This wine comes from the Morgon AOP, one of the most prestigious appellations in the Beaujolais region, renowned for producing red wines with character and excellent aging potential. The cuvée "Les Villages - Bellevue" is a single-vineyard selection from Domaine Lathuilière-Gravallon, sourced from a well-identified terroir located on the slopes of Villié-Morgon. The name "Bellevue" suggests a favorably exposed plot, often located mid-slope with a commanding view over the hills characteristic of a high-quality terroir. Age of vines: 50 years old

## TERROIR

The "Bellevue" cuvée comes from a mid-slope vineyard, benefiting from an excellent southeast-facing exposure, which allows for optimal ripening of the grapes. The soil is composed primarily of decomposed granite, typical of the Morgon appellation, lending the wine structure, finesse, and long aging potential. The vines are between 60 and 90 years old, classified as old vines, which naturally yield lower volumes but produce grapes with a high concentration key to aromatic complexity.

## IN THE VINEYARD

The vineyard is cultivated using sustainable farming practices, with minimal chemical intervention. No herbicides are used on the mechanizable plots; instead, the soil is worked either manually or mechanically, depending on the slope. The vines are pruned in gobelet (bush vine) style, the traditional Gamay training system in Beaujolais, which ensures good air circulation around the grape clusters. Yields are intentionally kept low to enhance concentration and highlight the expression of the terroir.

## HARVEST

The harvest is carried out entirely by hand, with a strict selection of the best grape clusters directly in the vineyard. Only healthy, fully ripe fruit is kept, ensuring quality from the very beginning of the winemaking process.

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10 RUE LAVOISIER, - 21700 NUITS ST GEORGES - FRANCE

TEL. 03 80 61 53 70

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## WINEMAKING

Vinification follows traditional Beaujolais methods, using semi-carbonic maceration with whole bunches, a technique well suited to Gamay. Maceration lasts between 10 and 16 days, depending on the vintage and the maturity of the grapes. This process preserves vibrant fruit expression while building tannic structure and depth in the wine.

## AGEING

The wine is aged in concrete or stainless steel tanks, and in some vintages partially in large oak vats (foudres) or old barrels, depending on the winemaker's decision. This gentle aging approach allows the purity of the fruit to shine while adding complexity and texture to the final wine.

## SERVING

It is best served at a temperature of 16–18°C (60–64°F). If the wine is young, a short decanting is recommended to allow the aromas to fully open up.

## AGEING POTENTIAL

5 to 10 years

## TASTING

Visual: Deep ruby red with purplish highlights.

Nose: Expressive and elegant, combining notes of red berries (cherry, strawberry, raspberry) with floral hints (peony, violet), complemented by spicy and mineral undertones.

Palate: The attack is smooth and rounded, followed by a well-defined structure. Fine, well-integrated tannins provide depth, while the finish is long and fresh, with lingering notes of ripe fruit and warm stone. This wine offers both the generosity of Gamay and the serious structure typical of terroir-driven Morgon.

## FOOD PAIRINGS

This Morgon "Bellevue" pairs beautifully with grilled or slow-cooked red meats, fine charcuterie, and aged cheeses such as Saint-Marcellin or Reblochon Fermier. It also works well with roast poultry, a lentil curry, or a classic gratin dauphinois.

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