



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 Morgon La Trad cuvée belongs to the Morgon Protected Designation of Origin (PDO), one of the emblematic crus of Beaujolais. This appellation is renowned for producing red wines that are both powerful and elegant, with excellent aging potential. The soils where La Trad thrives are typically loam/sand/clay, encouraging both optimal grape ripening and rich aromatic expression in the wine.

## TERROIR

The soils supporting La Trad are generally composed of loamy, sandy, and clay-rich layers, offering an ideal environment for Gamay to reach full maturity and deliver wines with pronounced aromatic depth.

## IN THE VINEYARD

The vines used for La Trad are cultivated with thoughtful and precise viticultural practices. The estate employs mechanical soil tilling, avoids herbicides, and enforces strict yield control to favor quality over quantity. The vineyard's favorable exposure and consistent sunlight ensure even ripening of the berries, which is essential for obtaining a balanced and aromatic harvest.

## HARVEST

The grapes used for this cuvée are harvested by hand to preserve the integrity of the clusters and ensure careful selection at peak ripeness. This method guarantees a healthy, expressive raw material, while minimizing loss or alteration before fermentation.

## WINEMAKING

Vinification follows the traditional methods of the Morgon appellation. After a meticulous sorting in the vineyard, the grapes are transferred directly to concrete or stainless steel tanks. Fermentation includes regular pump-overs and rack-and-return operations at key stages, to promote a controlled extraction of color, aromas, and structure. The process aims to preserve the typical fruitiness of Gamay while delivering a harmonious and structured wine.

## AGEING

The aging of this cuvée takes place partly in carefully selected oak barrels, bringing added roundness, aromatic complexity, and a silky texture. The aging period may last up to 12 months, during which the wine develops greater balance, refined tannins, and deeper aromatics before bottling.

## SERVING

La Trad has excellent aging potential, and can develop favorably over 5 to 7 years, depending on vintage and storage conditions, while maintaining its structure and fruit character.

## AGEING POTENTIAL

5 to 10 years

**D.V.P. - DOMAINES & VINS DE PROPRIÉTÉ**

10 RUE LAVOISIER, - 21700 NUITS ST GEORGES - FRANCE

TEL. 03 80 61 53 70

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



# DOMAINE DE LATHEVALLE

AOP Morgon  
Red

**DVP**

DOMAINES  
ET VINS DE  
PROPRIÉTÉ

## TASTING

La Trad displays a deep ruby-red color, a clear sign of richness and concentration. The bouquet is intense and complex, immediately releasing ripe red fruit aromas (like raspberry and blackberry), enhanced by vanilla notes and fine spices — a reflection of both barrel aging and ripe grapes. On the palate, this Morgon reveals a generous, structured texture, supported by silky, well-integrated tannins. The attack is clean, and the fruity aromas blend harmoniously with touches of vanilla and spice, supported by a well-balanced acidity that brings freshness and energy. The finish is long and elegant, reinforcing the wine's aromatic complexity.

## FOOD PAIRINGS

This red wine pairs beautifully with structured and rich dishes such as sauced meats, grilled roasts, and aged cheeses. Its roundness and aromatic depth also allow it to accompany slow-cooked dishes, game, or roasted root vegetables, making it an ideal partner for hearty, convivial meals.