



Bin No:
0203

Wine: Morgon – Les Corcelettes 2013 Vt

Country: France

Region: Beaujolais

Village: Cru de Beaujolais

Appellation: Morgon

Producer: Maison Latour

Vintage 2013

Colour: Red

Grape Variety: 100% Gamay

Status: Still, Organic Viticulture

Allergens: contains sulphites

Body Value: B (A is light, E is full bodied)

abv: 13% - bottle size: 75cl



Tasting Note:

This single vineyard Morgon displays all the attributes that make this village so famous. Morgon has structure power and charm. The 2013 has a garnet colour and a powerful nose with notes of blackberry, raspberry and undergrowth.

On the palate, beautiful tannins and aromas of mocha and wild strawberry.

Winery information:

The appellation of Morgon is situated entirely within the parish of Villie-Morgon where the soil sets its wines apart from the other 'Crus' since the percentage of sand and shale is higher here due to the particular way in which the local schist layers have weathered. Consequently the wines are firmer and darker in colour than the other 'Crus'.

The soil in the vineyards in Morgon is of pink schistous granite, producing wines that combine finesse, aromatic richness and structure.

The average age of the vines are 30 years with an average yield of 50 hl/ha.

Harvested by hand.

Vinification:

Maison Louis Latour has always been careful to select those wines vinified in a traditional manner, carbonic maceration thereby yielding rich Beaujolais wines with much character.

Fermentation takes place in traditional in open vats. Ageing takes 10 to 12 months in stainless steel vats.

Cellaring Potential 2 - 3 years

Food Recommendation:

Serving temperature 13-15°

Grilled meat - charcuterie - mature cheeses

