



# Louis Latour Agencies

## Morgon Les Corcelettes

### Louis Latour

Vintage	2013
Country of Origin	France
Region	Beaujolais
Grape varieties	Gamay

#### Wine description

The appellation of Morgon is situated entirely within the parish of Villie-Morgon. Here the soil sets its wines apart from the other Crus with a higher percentage of sand and shale 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. Morgon Les Corcelettes possesses all the distinguishing features of its appellation: an intense nose followed by a concentrated, firm savour on the palate with a persistent finish.

#### Tasting note

Of a charming ruby color with flecks of garnet, this wine offers first aromas of red fruit followed by pleasant liquorice notes. Supple and ample on tasting, this wine is very-well balanced.

#### Vineyard information

Average vine age	30 years old
Soil composition	Pink schistous granite
Average yield (hl/ha)	50 hl/ha
Harvest type	Hand picked
Environmental management	Sustainable

#### Winemaking information

Fermentation vessel	Stainless steel tanks
Maturation vessel	Stainless steel tanks
Maturation time	10-12 months
Fining/clarification	No
Filtration	Yes

#### Wine Analysis

Alcohol by volume	13%
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