

Louis Max[👑]

Singulier depuis 1859

MORGON

TERROIR

Morgon is an AOC produced in the south of Burgundy, in the village of Villié-Morgon located in the heart of the Beaujolais region, where the soils are mainly schistose-clay and granitic, perfect for the growth of the Gamay, the emblematic grape of the Beaujolais.

GRAPE VARIETY

100% Gamay

WINEMAKING

Manual harvest with a strict sorting of the grapes. Traditional Beaujolais winemaking in full bunches, with a strict control of the temperatures.

WINE TASTING

Deep rubis red in colour.

Aromas of strawberry jam and cherry, with fine tannins. Round and generous in the mouth, with lots of red berry undertones, with a long, smooth finish.

FOOD PAIRING

This wine from the Beaujolais will pair well with all your meals, especially with roasted or grilled red meats and mild flavored cheeses. Also pairs well with your summer barbecues.

SERVICE TEMPERATURE AND AGEING

To be served at 15°C/59°F.

This wine is to be enjoyed when it is young, it can be kept for years.

