



# Louis Latour

MAISON FONDÉE EN 1797

## BEAUJOLAIS-VILLAGES

2008

- REGION Beaujolais
- APPELLATION Beaujolais-Villages
- VILLAGE Beaujolais
- GRAPE VARIETY Gamay

### *The Vine*

- AVERAGE VINE AGE 30 years
- SOIL Pink schist and granite.
- AVERAGE YIELD 45 hl/ha
- HARVEST Hand picked

### *Vinification & Ageing*

- FERMENTATION Traditional in open vats
- AGEING 10 to 12 months ageing in stainless steel vats

### *Description*

Our Beaujolais-Villages comes from 35 selected towns originating from granite soils which are ideally compatible with the indigenous Gamay grape. The difference between the various levels of Beaujolais - Beaujolais Nouveau, Beaujolais, Beaujolais Supérieur, Beaujolais-Villages, and Cru Beaujolais - is the maximum yield, geographic area, and the ability of the wine to improve with age. Our Beaujolais-Villages is nurtured and bottled in Maison Latour's cellars at 'Clos Chamerois' on the outskirts of Beaune.

### *Wine tasting*

- TASTING NOTE Deep in colour, this 2008 Beaujolais Villages reveals an intense nose of red fruits with a hint of spice. This is a wine that will charm you with its fullness and elegance.
- CELLARING POTENTIAL 2-3 years
- FOOD PAIRING Grilled meat - charcuterie - mature cheeses.
- SERVING TEMPERATURE 13-15°

