



Louis Latour

MAISON FONDÉE EN 1797

BEAUJOLAIS-VILLAGES "CHAMEROY" 2013

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

The Vine

- AVERAGE VINE AGE 30 years
- SOIL Pink schistous 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

The selection for our Beaujolais-Villages "Chameroy" is strict, this wine coming from the villages which possess greater richness of flavour and extract with the capacity to improve with age. The Beaujolais-Villages "Chameroy" is nurtured and bottled in Maison Latour's cellars at 'Clos Chameroy' on the outskirts of Beaune.

Wine tasting

- TASTING NOTE Our Beaujolais-Village 2013 is of a ruby-red robe, it offers aromas of mocha, violet and cherry. It is an ample wine with aromas of violet and strawberry on the palate. The finish is nice and tannic.
- CELLARING POTENTIAL 2-3 years
- FOOD PAIRING Grilled meat - charcuterie - mature cheeses.
- SERVING TEMPERATURE 13-15°

