



# Louis Latour

MAISON FONDÉE EN 1797

## BOURGOGNE GAMAY

- REGION Burgundy
- VILLAGE Bourgogne
- APPELLATION Bourgogne Gamay
- GRAPE VARIETY Gamay

### *The Vine*

- AVERAGE VINE AGE 25-35 years
- SOIL Granite, clay and limestone.
- AVERAGE YIELD 50 hl/ha
- HARVEST Hand picked

### *Vinification & Ageing*

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

### *Description*

Bourgogne Gamay became a new regional appellation as of the 2011 vintage. The grapes must come exclusively from the Beaujolais Crus (Brouilly, Chénas, Chiroubles, Côte-de-Brouilly, Fleurie, Juliéas, Morgon, Moulin-à-Vent, Régnié, Saint-Amour). Gamay from the vineyards of the Beaujolais and Beaujolais-Villages appellations cannot be used in the case of this new appellation. Our approach is to produce a wine which focuses on fruit and freshness with consistent quality.

### *Wine tasting*

- TASTING NOTE While still possessing the attractive characteristics of Burgundy on the nose, this wine is more immediately fruity than a 100% Pinot Noir. The aromas reveal notes of fruit and pepper, lifted by a light oakiness. In the mouth, the young age of this wine accentuates its freshness along with pleasant tastes of red fruit.
- CELLARING POTENTIAL 2-3 years
- FOOD PAIRING Charcuterie - roasts - cheese.
- SERVING TEMPERATURE 14-15°

