



Louis Latour

MAISON FONDÉE EN 1797

JULIÉNAS

1998

- REGION Beaujolais
- VILLAGE Crus du Beaujolais
- APPELLATION Julié纳斯
- 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

Description

Maison Louis Latour selects the grapes for this wine from the steep hillsides of the area which boast an ideal southerly exposure. Julié纳斯 is a wine that in the best years can rival the appellations of Moulin-à-Vent and Morgon for its power and finesse. Due to the hotter climate and the unique viticultural practices this Cru of Beaujolais has a very individual character which is enhanced by the traditional fermentation which it undergoes.

Wine tasting

- TASTING NOTE A bright cherry red colour gives way to a nose that is distinctly burgundian! Ripe concentrated strawberry flavours with, elegant fruit tannins and balancing acidity.
- CELLARING POTENTIAL 3-5 years
- FOOD PAIRING Grilled meat - charcuterie - cheese.
- SERVING TEMPERATURE 13-15°

