

JULIÉNAS 2011

- REGION Beaujolais
- VILLAGE Crus du Beaujolais
- APPELLATION Juliénas
- 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



Maison Louis Latour selects the grapes for this wine from the steep hillsides of the area which boast an ideal southerly exposure. Juliénas 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 round tannins and balancing
- CELLARING POTENTIAL 3-5 years
- FOOD PAIRING Grilled meat charcuterie cheese.
- SERVING TEMPERATURE 13-15°

