



Louis Latour

MAISON FONDÉE EN 1797

MOULIN-À-VENT "LES MICHELONS"

- REGION Beaujolais
- VILLAGE Crus du Beaujolais
- APPELLATION Moulin-à-Vent
- GRAPE VARIETY Gamay

The Vine

- AVERAGE VINE AGE 30 years
- SOIL Pink schistous granite.
- AVERAGE YIELD 50 hl/ha
- HARVEST Hand picked

Vinification & Ageing

- FERMENTATION Traditional in open vats. 100% malolactic fermentation.
- AGEING 10 to 12 months ageing in stainless steel vats

Description

Moulin-à-Vent is one of the 10 individual Cru's in the Beaujolais that constitute the highest ranking wines of the area due to their complexity and greater potential for ageing. The appellation of Moulin-à-Vent straddles the communes of Romanèche-Thorins and Chénas, taking its name from the old windmill in the heart of the vineyards. "Les Michelons" is a single vineyard chosen by Maison Louis Latour for its ideal southerly exposure and gently inclined slope. The wine has a remarkably deep richness of bouquet and intense savour requiring some ageing to reveal its full potential. Of the 10 Crus, it is the one with the most complexity.

Wine tasting

- TASTING NOTE Our Moulin-à-Vent "Les Michelons" reveals a subtle nose of red fruits with floral notes and a touch of spice. This is an elegant and complex wine with silky tannins and a nice length.
- CELLARING POTENTIAL 5-7 years
- FOOD PAIRING Grilled meat - mature cheeses.
- SERVING TEMPERATURE 13-15°

