



# Louis Latour

MAISON FONDÉE EN 1797

## BEAUJOLAIS-VILLAGES

2010

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

### *The Vine*

- AVERAGE VINE AGE 30 years
- SOIL Pink schist and 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*

Our Beaujolais-Villages comes from 35 selected towns originating from granite soils which are ideally compatible with the indigenous Gamay grape. The difference between the various levels of Beaujolais - Beaujolais Nouveau, Beaujolais, Beaujolais Supérieur, Beaujolais-Villages, and Cru Beaujolais - is the maximum yield, geographic area, and the ability of the wine to improve with age. Our Beaujolais-Villages is nurtured and bottled in Maison Latour's cellars at 'Clos Chamero' on the outskirts of Beaune.

### *Wine tasting*

- TASTING NOTE The 2010 Beaujolais Villages presents itself in a profoundly superb garnet color. The nose is powerful with aromas of strawberry and black currant, accompanied by notes of earthiness. In the mouth it is an ample and round wine with aromas of huckleberry. Beautiful acidity in the finish which gives a lovely persistence. Tasted July 2011.
- CELLARING POTENTIAL 2-3 years
- FOOD PAIRING Grilled meat - charcuterie - mature cheeses.
- SERVING TEMPERATURE 13-15°

