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 Superieur, Beaujolais-Villages, and Cru Beaujolais - is the maximum yield, geographic area, and the ability of the wine to improve with age.

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 persistance. Tasted July 2011.
- **Cellaring Potential** 2-3 years
- **Food Pairing** Grilled meat - charcuterie - mature cheeses.
- **Serving temperature** 13-15°