Louis Latour

MAISON FONDÉE EN 1797

# Beaujolais-Villages

- **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. Our Beaujolais-Villages is nurtured and bottled in Maison Latour's cellars at 'Clos Chameroy' on the outskirts of Beaune.

## Wine tasting

- **Tasting Note** Our Beaujolais-Villages is light in colour and deliciously fruity with a crisp acidity. d
  Delightful when drunk young.
- **Cellaring Potential** 2-3 years
- **Food Pairing** Grilled meat - charcuterie - mature cheeses.
- **Serving temperature** 13-15°