



# 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 schistous 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 within the northern part of the region and 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 Chamero' on the outskirts of Beaune.

### *Wine tasting*

- TASTING NOTE Our Beaujolais-Villages is light in colour and deliciously fruity with a crisp acidity, delightful when drunk young.
- CELLARING POTENTIAL 2-3 years
- FOOD PAIRING grilled meat - charcuterie - mature cheeses
- SERVING TEMPERATURE 13-15°

