



# Louis Latour

MAISON FONDÉE EN 1797

## BEAUJOLAIS-VILLAGES "CHAMEROY"

1998

- 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*

The selection for our Beaujolais-Villages "Chameroy" is strict, this wine coming from the villages which possess greater richness of flavour and extract and the capacity to improve with age. The Beaujolais-Villages "Chameroy" is nurtured and bottled in Maison Latour's cellars at 'Clos Chameroy' on the outskirts of Beaune.

### *Wine tasting*

- TASTING NOTE Deep blood-red in colour with a smoky bouquet of cherries. Rounded in the mouth. Good balance between the acidity and silky tannins.
- CELLARING POTENTIAL 2-3 years
- FOOD PAIRING Grilled meat - charcuterie - mature cheeses
- SERVING TEMPERATURE 13-15°

