



Louis Latour

MAISON FONDÉE EN 1797

BEAUJOLAIS-VILLAGES "CHAMEROY"

2023

- 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 8 to 10 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 with 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 With its deep colour and garnet hues, this Beaujolais-Villages "Chameroy" 2023 offers pleasant aromas of wild strawberries and myrtle. The palate is round with smooth tannins and unveils black cherry, spice and nutmeg notes.
- FOOD PAIRING Grilled meat - charcuterie - mature cheeses.
- SERVING TEMPERATURE 13-15°

