Louis Latour

MAISON FONDÉE EN 1797

Bourgogne Gamay
2012

- **Region** Burgundy
- **Village** Bourgogne
- **Appellation** Bourgogne Gamay
- **Grape variety** Gamay

The Vine

- **Average vine age** 25-35 years
- **Soil** Granite, clay and limestone.
- **Average yield** 50 hl/ha
- **Harvest** Hand picked

Vinification & Ageing

- **Fermentation** Traditional in open vats
- **Ageing** 10 months ageing in stainless steel vats

Description

Bourgogne Gamay became a new regional appellation as of the 2011 vintage. The grapes must come exclusively from the Beaujolais Crus (Brouilly, Chénas, Chiroubles, Côte-de-Brouilly, Fleurie, Juliénas, Morgon, Moulin-à-Vent, Régnié, Saint-Amour). Gamay from the vineyards of the Beaujolais and Beaujolais-Villages appellations cannot be used in the case of this new appellation. Our approach is to produce a wine which focuses on fruit and freshness with consistent quality.

Wine tasting

- **Tasting Note** The Bourgogne Gamay 2012 is mainly made up of Moulin-à-Vent with 15% Burgundian Pinot Noir completing the cuvée. This wine is shimmering garnet-red in colour and reveals aromas of violet and quince. It is tasty, round and rich, revealing flavours of wild strawberry.
- **Cellaring Potential** 2-3 years
- **Food Pairing** Charcuterie - roasts - cheese.
- **Serving temperature** 14-15°