



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, Juliéna, 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°

