



# Louis Latour

MAISON FONDÉE EN 1797

## BOURGOGNE GAMAY

2018

- 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, Juliéas, 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 Of a ruby color embellished by garnet lights, our Bourgogne Gamay 2018 is complex on the nose with aromas of black fruits, mocha and cloves. Ample and long in the mouth, the tannins are silky. Nice freshness on the finish.
- CELLARING POTENTIAL 2-3 years
- FOOD PAIRING Charcuterie - roasts - cheese.
- SERVING TEMPERATURE 14-15°

