



Louis Latour

MAISON FONDÉE EN 1797

BOURGOGNE GAMAY

2024

- REGION Burgundy
- APPELLATION Bourgogne Gamay
- VILLAGE Bourgogne
- 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, 100% malolactic fermentation.
- AGEING 8-10 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 The nose opens with a sophisticated blend of red fruits and floral hints. True to the 2024 vintage's character, the palate is fresh and well-structured, featuring harmonious tannins and a crisp acidity that carries the fruit. An elegant, medium-bodied wine with excellent balance and a fine, persistent finish.
- CELLARING POTENTIAL 2-3 years
- FOOD PAIRING Charcuterie - roasts - cheese.
- SERVING TEMPERATURE 14-15°

