Louis Latour

MAISON FONDÉE EN 1797

CHÉNAS
2018

- **REGION** Beaujolais
- **VILLAGE** Crus du Beaujolais
- **APPELLATION** Chénas
- **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** 10 to 12 months ageing

Description

Chénas, a Cru du Beaujolais, is produced from grapes grown on the ideally situated southerly facing pink granite slopes which gain maximum exposure to the sun's warming rays. As a result the Gamay fruit produced reaches maximum ripeness. Once harvested by hand, the fruit is fermented in whole bunches of grapes in open vats. The Chénas reveals delicious aromas of raspberries and cherries balanced by a lovely acidity, accompanied by a fine velvety finish. Chénas comes from 'chênaie', a forest that is dominated by oak trees.

Wine tasting

- **TASTING NOTE** The 2018 Chénas has a garnet red hue with rich aromas of black fruits such at blackcurrant and blackberry. On the palate the wine is fresh and silky with flavors reminiscent of raspberry and blueberry.
- **CELLARING POTENTIAL** 2-3 years
- **FOOD PAIRING** Charcuterie - grilled meat - mature cheeses.
- **SERVING TEMPERATURE** 13-15°