Louis Latour

MAISON FONDÉE EN 1797

CHÉNAS
2019

- **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 in stainless steel vats

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** This wine has aromas of ripe blackberry and peony. It has delicious strawberry and cherry flavours balanced by a crisp acidity, leading to a smooth velvet finish. In the mouth it is round, well-structured, and balanced. To keep for 6-7 years.
- **CELLARING POTENTIAL** 2-3 years
- **FOOD PAIRING** Charcuterie - grilled meat - mature cheeses.
- **SERVING TEMPERATURE** 13-15°