



# Louis Latour

MAISON FONDÉE EN 1797

## FLEURIE "LES GARANS" 2012

- REGION Beaujolais
- VILLAGE Crus du Beaujolais
- APPELLATION Fleurie
- GRAPE VARIETY Gamay

### *The Vine*

- AVERAGE VINE AGE 30 years
- SOIL Pink granite and schist
- 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*

Fleurie is one of the 10 individual growths in the Beaujolais that constitute the highest ranking wines of the area. The vineyard of "Les Garans" is situated to the north-east of the village of Fleurie. It is acknowledged as one of the finest sites for growing top quality grapes because of its combination of unique soil composition and having a very specific microclimate. Once harvested, by hand, the fruit is fermented in whole bunches of grapes in open vats. Fleurie "Les Garans" is a soft, perfumed wine which marries tenderness with richness.

### *Wine tasting*

- TASTING NOTE Sparkling a lovely garnet colour, le Fleurie "Les Garans" 2012 offers to the nose a floral bouquet. Aromas of mint stand out giving way to spicy notes. Ample on the mouth, this wine reveals under-woody flavors: fine notes of wild strawberry are present with pretty tannins on the finish.
- CELLARING POTENTIAL 3-5 years
- FOOD PAIRING Bayonne ham - eggs in aspic - beef Stroganoff - Osso Bucco
- SERVING TEMPERATURE 13-15°

