Louis Latour

MAISON FONDÉE EN 1797

JULIÉNAS
1998

- **REGION** Beaujolais
- **VILLAGE** Crus du Beaujolais
- **APPELLATION** Juliénas
- **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

Maison Louis Latour selects the grapes for this wine from the steep hillsides of the area which boast an ideal southerly exposure. Juliénas is a wine that in the best years can rival the appellations of Moulin-à-Vent and Morgon for its power and finesse. Due to the hotter climate and the unique viticultural practices this Cru of Beaujolais has a very individual character which is enhanced by the traditional fermentation which it undergoes.

Wine tasting

- **TASTING NOTE** A bright cherry red colour gives way to a nose that is distinctly burgundian! Ripe concentrated strawberry flavours with, elegant fruit tannins and balancing acidity.
- **CELLARING POTENTIAL** 3-5 years
- **FOOD PAIRING** Grilled meat - charcuterie - cheese.
- **SERVING TEMPERATURE** 13-15°