



# Louis Latour

MAISON FONDÉE EN 1797

## JULIÉNAS

2008

- REGION Beaujolais
- VILLAGE Crus du Beaujolais
- APPELLATION Julié纳斯
- 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. Julié纳斯 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 du 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 round tannins and balancing acidity.
- CELLARING POTENTIAL 3-5 years
- FOOD PAIRING Grilled meat - charcuterie - cheese
- SERVING TEMPERATURE 13-15°

