



# Louis Latour

MAISON FONDÉE EN 1797

## MOULIN-À-VENT

2012

- REGION Beaujolais
- VILLAGE Beaujolais
- APPELLATION Moulin-à-Vent
- GRAPE VARIETY Gamay

### *The Vine*

- AVERAGE VINE AGE 30 years
- SOIL Pink schistous granite
- AVERAGE YIELD 50 hl/ha
- HARVEST Hand picked

### *Vinification & Ageing*

- FERMENTATION Traditional in open vats
- AGEING 10 to 12 months ageing

### *Description*

Moulin-à-Vent is one of the 10 individual growths in the Beaujolais that constitute the highest ranking wines of the area due to their complexity and greater potential for ageing. The appellation of Moulin-à-Vent straddles the communes of Romanèche-Thorins and Chénas, taking its name from the old windmill in the heart of the vineyards.

### *Wine tasting*

- TASTING NOTE The gamet colour reveals the nature of this Moulin-à-Vent 2012. The nose is intense. Sweet notes of raspberry can be subtly smelt. Ample on tasting, this wine reveals strawberry aromas, laced with spicy notes. You will enjoy smoked notes and tannins aromas on the finish.
- CELLARING POTENTIAL 5-7 years
- FOOD PAIRING Grilled meat - mature cheeses
- SERVING TEMPERATURE 13-15°

