



# Louis Latour

MAISON FONDÉE EN 1797

## MOULIN-À-VENT

2021

- 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. 100% malolactic fermentation.
- AGEING 10 to 12 months ageing

### *Description*

Moulin-à-Vent is one of the 10 individual Cru's 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 Our Moulin-à-Vent 2021 reveals a garnet color. Its nose displays aromas of small red fruits and undergrowth. Its mouth is round and fresh.
- CELLARING POTENTIAL 5-7 years
- FOOD PAIRING Grilled meat - mature cheeses.
- SERVING TEMPERATURE 13-15°

