



# Louis Latour

MAISON FONDÉE EN 1797

## MOULIN-À-VENT

2024

- 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 8 to 10 months ageing in stainless steel vats.

### *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 Moulin-à-Vent 2024 opens with delicate aromas of raspberry. The palate shows light yet refined tannins, offering a silky and well-balanced texture. A hint of nutmeg appears on the finish, bringing a touch of subtle spice. A wine of understated character, marked by elegance and finesse.
- CELLARING POTENTIAL 5-7 years
- FOOD PAIRING Grilled meat - mature cheeses.
- SERVING TEMPERATURE 13-15°

