



# Louis Latour

MAISON FONDÉE EN 1797

## MOULIN-À-VENT

2025

- 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 Crus 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 2025 Moulin-à-Vent displays a lighter color with medium concentration. On the nose, the wine reveals vibrant red fruit aromas. The palate captivates with its silkiness and the intensity of the fruit. Great overall harmony.
- CELLARING POTENTIAL 5-7 years
- FOOD PAIRING Grilled meat - mature cheeses.
- SERVING TEMPERATURE 13-15°

