



# Louis Latour

MAISON FONDÉE EN 1797

## MOULIN-À-VENT "LES MICHELONS" 2008

- REGION Beaujolais
- APPELLATION Moulin-à-Vent
- VILLAGE Crus du Beaujolais
- 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. « Les Michelons » is a single vineyard chosen by Maison Louis Latour for its ideal southerly exposure and gently inclined slope. The wine has a remarkably deep richness of bouquet and intense savour requiring some ageing to reveal its full potential. It is the longest lived of all Cru Beaujolais.

### *Wine tasting*

- TASTING NOTE The Moulin à Vent "Les Michelons" 2008 is ruby red. The bouquet is subtle and floral with notes of violets and hint of spice. This is an elegant wine. Tasted april 2009.
- CELLARING POTENTIAL 5-7 years
- FOOD PAIRING Grilled meat - mature cheeses
- SERVING TEMPERATURE 13-15°

### *Press review*

Moulin-à-Vent "Les Michelons" 2008 - Blackpool Gazette - April 2009 - "You can never have enough"

