Louis Latour

MAISON FONDÉE EN 1797

RÉGNIÉ "LA ROCHE"
2011

- **REGION** Beaujolais
- **VILLAGE** Beaujolais
- **APPELLATION** Régnié
- **GRAPE VARIETY** Gamay

The Vine

- **AVERAGE VINE AGE** 30 years
- **SOIL** Pink schistous granite.
- **AVERAGE YIELD** 45hl/ha
- **HARVEST** Hand picked

Vinification & Ageing

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

Description

Several decades of determined campaigning by the local growers finally bore fruit in 1988 when Régnié was made the tenth 'Cru' parcel of Beaujolais. The appellation covers 1500 acres of Gamay vines and it shares the same microclimate and characteristic granite subsoil as its immediate neighbours of Morgon to the north and Brouilly to the south. Maison Louis Latour selects only the highest quality fruit which have been grown on the best located sites that display the unique flavours of the individual Cru.

Wine tasting

- **TASTING NOTE** The Régnié "La Roche" 2011 has an intense garnet colour. It is complex on the nose with floral notes, accompanied by aromas of cherries with a gamey hint. It is wonderfully fresh and round in the mouth with aromas of blackcurrants and cloves.
- **CELLARING POTENTIAL** 2-3 years
- **FOOD PAIRING** Grilled meat - charcuterie - cheese.
- **SERVING TEMPERATURE** 13-15°