



Louis Latour

MAISON FONDÉE EN 1797

RÉGNIÉ "LA ROCHE THULON"

- REGION Beaujolais
- VILLAGE Crus du Beaujolais
- APPELLATION Régnié
- GRAPE VARIETY Gamay

The Vine

- AVERAGE VINE AGE 30 years
- SOIL Pink schistous granite
- AVERAGE YIELD 45 hl/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' growth 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. The name « La Roche Thulon » actually refers to the nearby Château that was built by the Thulon family who owned the Domaine in the past. From « La Roche Thulon », Maison Louis Latour selects only the highest quality fruit which have been grown on the best located sites which display the unique flavours of the individual Cru.

Wine tasting

- TASTING NOTE The newest of the ten Cru Beaujolais since 1988. This Régnié has an intensely fruity bouquet with a roundness and richness on the palate allied to a long grapey finish
- CELLARING POTENTIAL 2-3 years
- FOOD PAIRING Grilled meat - charcuterie - cheese
- SERVING TEMPERATURE 13-15°

