



Louis Latour

MAISON FONDÉE EN 1797

BEAUJOLAIS-VILLAGES "CHAMEROY" 2015

- REGION Beaujolais
- APPELLATION Beaujolais-Villages
- VILLAGE Beaujolais
- 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 in stainless steel vats

Description

The selection for our Beaujolais-Villages "Chameroy" is strict, this wine coming from the villages which possess greater richness of flavour and extract with the capacity to improve with age. The Beaujolais-Villages "Chameroy" is nurtured and bottled in Maison Latour's cellars at 'Clos Chameroy' on the outskirts of Beaune.

Wine tasting

- TASTING NOTE Our Beaujolais-Villages reveals a gleaming ruby red colour. It offers red berries and black fruits aromas such as blackberry, strawberry or blueberry. On the palate, it is round and gourmet with notes of wild strawberry.
- FOOD PAIRING Grilled meat - charcuterie - mature cheeses.
- SERVING TEMPERATURE 13-15°

