



# Louis Latour

MAISON FONDÉE EN 1797

## BROUILLY "LES SABURINS"

1998

- REGION Beaujolais
- APPELLATION Brouilly
- VILLAGE Crus du 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

### *Description*

The name and reputation enjoyed by Brouilly, a Cru of Beaujolais, is a fairly recent phenomenon. The Brouilly "Les Saburins" is produced from grapes grown on the ideally situated southerly facing pink granite slopes which gain maximum exposure to the sun's warm rays. As a result the Gamay fruit produced, reaches maximum ripeness. Once harvested, by hand, the fruit is fermented in whole bunches of grapes in open vats. Brouilly "Les Saburins" is a soft, perfumed wine which marries tenderness with richness.

### *Wine tasting*

- TASTING NOTE The light fresh ruby colour, combined with an intense sumptuous gamay nose, give this wine a distinct advantage over its competition. It's really good with the structure to match food. The ripe fruit tannins and discrete refreshing acidity, make this a wine that will also age well.
- CELLARING POTENTIAL 2-3 years
- FOOD PAIRING Grilled meat - charcuterie - mature cheeses.
- SERVING TEMPERATURE 13-15°

