



# Louis Latour

MAISON FONDÉE EN 1797

## FLEURIE

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

### *The Vine*

- AVERAGE VINE AGE 30 years
- SOIL Pink granite and schist
- 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*

Fleurie is one of the 10 individual growths in the Beaujolais that constitute the highest ranking wines of the area. Fleurie is acknowledged as one of the finest Crus for growing top quality grapes because of its combination of unique soil composition and having a specific microclimate. Once harvested, by hand, the fruit is fermented in whole bunches of grapes in open vats.

### *Wine tasting*

- TASTING NOTE Fleurie is a soft, perfumed wine which marries tenderness with richness, deliciously floral on the nose, possesses great smoothness on the palate with a wonderful balancing acidity.
- CELLARING POTENTIAL 3-5 years
- FOOD PAIRING Bayonne ham - eggs in aspic - beef Stroganoff - Osso Bucco
- SERVING TEMPERATURE 13-15°

