



Louis Latour

MAISON FONDÉE EN 1797

FLEURIE "LES GARANS" 2007

- REGION Beaujolais
- APPELLATION Fleurie
- VILLAGE Crus du Beaujolais
- 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. The vineyard of "Les Garans" is situated to the north-east of the village of Fleurie. It is acknowledged as one of the finest sites for growing top quality grapes because of its combination of unique soil composition and having a very specific microclimate. Once harvested by hand, the fruit is fermented in whole bunches of grapes in open vats. Fleurie "Les Garans" is a soft, perfumed wine which marries tenderness with richness.

Wine tasting

- TASTING NOTE The nose exhales nice aromas of red summer fruit and violet also present in the mouth. It has a delicious ending. The whole makes it ample. Tasted August 2008.
- CELLARING POTENTIAL 3-5 years
- FOOD PAIRING Bayonne ham - eggs in aspic - beef Stroganoff - Osso Bucco.
- SERVING TEMPERATURE 13-15°

