



Louis Latour

MAISON FONDÉE EN 1797

FLEURIE "LES GARANS" 2012

- 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. 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 Sparkling a lovely garnet colour, le Fleurie "Les Garans" 2012 offers to the nose a floral bouquet. Aromas of mint stand out giving way to spicy notes. Ample on the mouth, this wine reveals under-woody flavors: fine notes of wild strawberry are present with pretty tannins on the finish.
- CELLARING POTENTIAL 3-5 years
- FOOD PAIRING Bayonne ham - eggs in aspic - beef Stroganoff - Osso Bucco.
- SERVING TEMPERATURE 13-15°

