



# Louis Latour

MAISON FONDÉE EN 1797

## FLEURIE "LES GARANS"

2014

- 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 Our Fleurie « Les Garans » 2014 has a beautiful ruby color. The nose is complex and floral with black fruits and peppery notes. On the palate, his wine presents a beautiful fullness and persistence with velvety tannins and cherry notes.
- CELLARING POTENTIAL 3-5 years
- FOOD PAIRING Bayonne ham - eggs in aspic - beef Stroganoff - Osso Bucco.
- SERVING TEMPERATURE 13-15°

