



# Louis Latour

MAISON FONDÉE EN 1797

JULIÉNAS

2017

- REGION Beaujolais
- VILLAGE Crus du Beaujolais
- APPELLATION Julié纳斯
- 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, 100% malolactic fermentation.
- AGEING 10 to 12 months ageing

## *Description*

Maison Louis Latour selects the grapes for this wine from the steep hillsides of the area which boast an ideal southerly exposure. Julié纳斯 is a wine that in the best years can rival the appellations of Moulin-à-Vent and Morgon for its power and finesse. Due to the hotter climate and the unique viticultural practices this Cru of Beaujolais has a very individual character which is enhanced by the traditional fermentation which it undergoes.

## *Wine tasting*

- TASTING NOTE Our Julié纳斯 2017 reveals a deep garnet red colour. On the nose, aromas of raspberry are enhanced by scents of undergrowth. The mouth is rich and reveals subtle hints of red fruit.
- CELLARING POTENTIAL 3-5 years
- FOOD PAIRING Grilled meat - charcuterie - cheese.
- SERVING TEMPERATURE 13-15°

