



# Louis Latour

MAISON FONDÉE EN 1797

## RÉGNIÉ "LA ROCHE" 2017

- REGION Beaujolais
- VILLAGE Beaujolais
- APPELLATION Régnié
- GRAPE VARIETY Gamay

### *The Vine*

- AVERAGE VINE AGE 30 years
- SOIL Pink schistous granite.
- AVERAGE YIELD 45hl/ha
- HARVEST Hand harvested

### *Vinification & Ageing*

- FERMENTATION Traditional in open vats
- AGEING 10 to 12 months ageing

### *Description*

Several decades of determined campaigning by the local growers finally bore fruit in 1988 when Régnié was made the tenth 'Cru' parcel of Beaujolais. The appellation covers 1500 acres of Gamay vines and it shares the same microclimate and characteristic granite subsoil as its immediate neighbours of Morgon to the north and Brouilly to the south. Maison Louis Latour selects only the highest quality fruit which have been grown on the best located sites that display the unique flavours of the individual Cru.

### *Wine tasting*

- TASTING NOTE Our Régnié "La Roche" 2017 has a ruby color, embellished by garnet lights. Its nose is complexe with mocha, black fruits and clove aromas. Its mouth is long, fresh with pear notes.
- CELLARING POTENTIAL 2-3 years
- FOOD PAIRING Grilled meat - charcuterie - cheese.
- SERVING TEMPERATURE 13-15°

