



Louis Latour

MAISON FONDÉE EN 1797

BEAUJOLAIS-VILLAGES

2014

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

The Vine

- AVERAGE VINE AGE 30 years
- SOIL Pink schist and granite.
- 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

Our Beaujolais-Villages comes from 35 selected towns originating from granite soils which are ideally compatible with the indigenous Gamay grape. The difference between the various levels of Beaujolais - Beaujolais Nouveau, Beaujolais, Beaujolais Supérieur, Beaujolais-Villages, and Cru Beaujolais - is the maximum yield, geographic area, and the ability of the wine to improve with age. Our Beaujolais-Villages is nurtured and bottled in Maison Latour's cellars at 'Clos Chameroiy' on the outskirts of Beaune.

Wine tasting

- TASTING NOTE Our Beaujolais-Villages 2014 reveals a gleaming ruby red colour. It offers red berries and black fruits aromas such as blackberry, strawberry or blueberry. On the palate, it is round and gourmet with notes of wild strawberry.
- CELLARING POTENTIAL 2-3 years
- FOOD PAIRING Grilled meat - charcuterie - mature cheeses.
- SERVING TEMPERATURE 13-15°

