



Louis Latour

MAISON FONDÉE EN 1797

BOURGOGNE GAMAY

2013

- REGION Burgundy
- VILLAGE Bourgogne
- APPELLATION Bourgogne Gamay
- GRAPE VARIETY Gamay

The Vine

- AVERAGE VINE AGE 25-35 years
- SOIL Granite, clay and limestone.
- AVERAGE YIELD 50 hl/ha
- HARVEST Hand picked

Vinification & Ageing

- FERMENTATION Traditional in open vats
- AGEING 10 months ageing in stainless steel vats

Description

Bourgogne Gamay became a new regional appellation as of the 2011 vintage. The grapes must come exclusively from the Beaujolais Crus (Brouilly, Chénas, Chiroubles, Côte-de-Brouilly, Fleurie, Juliéas, Morgon, Moulin-à-Vent, Régnié, Saint-Amour). Gamay from the vineyards of the Beaujolais and Beaujolais-Villages appellations cannot be used in the case of this new appellation. Our approach is to produce a wine which focuses on fruit and freshness with consistent quality.

Wine tasting

- TASTING NOTE Our Bourgogne Gamay 2013 is mainly made up of Fleurie with a little Côte de Brouilly and 15% Burgundian Pinot Noir. This wine has a deep ruby color. The nose reveals notes of wild strawberry and myrtle. The mouth is round and ample with red fruits aromas. Elegant tannins and freshness on the finish !
- CELLARING POTENTIAL 2-3 years
- FOOD PAIRING Charcuterie - roasts - cheese.
- SERVING TEMPERATURE 14-15°

Press review

Bourgogne Gamay 2013 - Le Gourmet TV - August 2016 - 4 stars
Bourgogne Gamay 2013 - Wine Align - November 2015 - 88/100 & Silver Value Medal

