



# Louis Latour

MAISON FONDÉE EN 1797

## FLEURIE

2024

- REGION Beaujolais
- APPELLATION Fleurie
- VILLAGE Crus du Beaujolais
- 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 8 to 10 months ageing in stainless steel vats.

### *Description*

Fleurie is one of the 10 Crus in the Beaujolais that constitutes the highest ranking wines of the area. Fleurie is acknowledged as one of the finest Crus for growing top quality grapes because of its combination of unique soil composition and having a specific microclimate. Once harvested by hand, the fruit is fermented in whole bunches of grapes in open vats.

### *Wine tasting*

- TASTING NOTE This Fleurie 2024 charms with its delicate color and bouquet highlighted by floral notes. On the palate, it is smooth and supple, with no dominant tannins, revealing all the finesse of the cru. The elegance of this vintage is also shaped by the influence of sandy soils, which lend the wine an elegant structure.
- CELLARING POTENTIAL 3-5 years
- FOOD PAIRING Bayonne ham - eggs in aspic - beef Stroganoff - Osso Bucco.
- SERVING TEMPERATURE 13-15°

