



# Louis Latour

MAISON FONDÉE EN 1797

## MOULIN-À-VENT "LES MICHELONS" 2007

- REGION Beaujolais
- APPELLATION Moulin-à-Vent
- VILLAGE Crus du Beaujolais
- GRAPE VARIETY Gamay

### *The Vine*

- AVERAGE VINE AGE 30 years
- SOIL Pink schistous granite.
- AVERAGE YIELD 50 hl/ha
- HARVEST Hand picked

### *Vinification & Ageing*

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

### *Description*

Moulin-à-Vent is one of the 10 individual Cru's in the Beaujolais that constitute the highest ranking wines of the area due to their complexity and greater potential for ageing. The appellation of Moulin-à-Vent straddles the communes of Romanèche-Thorins and Chénas, taking its name from the old windmill in the heart of the vineyards. "Les Michelons" is a single vineyard chosen by Maison Louis Latour for its ideal southerly exposure and gently inclined slope. The wine has a remarkably deep richness of bouquet and intense savour requiring some ageing to reveal its full potential. Of the 10 Crus, it is the one with the most complexity.

### *Wine tasting*

- TASTING NOTE The wine reveals intense aromas of cherry giving way to a delicate floral note in the finish. It is well-balanced, complex and elegant. Tasted August 2008.
- CELLARING POTENTIAL 5-7 years
- FOOD PAIRING Grilled meat - mature cheeses.
- SERVING TEMPERATURE 13-15°

### *Press review*

Moulin-à-Vent "Les Michelons" 2007 - City Life (UK) - November 17th 2008 - "Abundance of raspberry and strawberry"

