



Louis Latour

MAISON FONDÉE EN 1797

RÉGNIÉ "LA ROCHE" 2024

- 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 8 to 10 months ageing in stainless steel vats

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 With a deep and intense color, the 2024 Régnié reveals typical red fruit aromas on the nose, enhanced by spicy notes. The palate is powerful and structured, with firm yet well-integrated tannins. The wine is harmonious overall, offering a long finish.
- CELLARING POTENTIAL 2-3 years
- FOOD PAIRING Grilled meat - charcuterie - cheese.
- SERVING TEMPERATURE 13-15°

