



Louis Latour

MAISON FONDÉE EN 1797

BEAUJOLAIS-VILLAGES

2024

- 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 8 to 10 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 Chamero' on the outskirts of Beaune.

Wine tasting

- TASTING NOTE This Beaujolais Villages 2024 has a beautiful deep garnet colour. The nose reveals spicy notes as well as cherry. The palate is round, rich, and generous with hints of black fruit and nutmeg. Lovely freshness on the finish.
- CELLARING POTENTIAL 2-3 years
- FOOD PAIRING Grilled meat - charcuterie - mature cheeses.
- SERVING TEMPERATURE 13-15°

