Louis Latour

MAISON FONDÉE EN 1797

JULIÉNAS
2023

- **REGION** Beaujolais
- **VILLAGE** Crus du Beaujolais
- **APPELLATION** Juliénas
- **GRAPE VARIETY** Gamay



The Vine

- **AVERAGE VINE AGE** 30 years
- **SOIL** Pink schistous granite.
- **AVERAGE YIELD** 45 hl/ha
- **HARVEST** Hand picked

Vinification & Ageing

- **FERMENTATION** Traditional in open vats, 100% malolactic fermentation.
- **AGEING** 10 to 12 months ageing in stainless steel vats

Description

Maison Louis Latour selects the grapes for this wine from the steep hillsides of the area which boast an ideal southerly exposure. Juliénas is a wine that in the best years can rival the appellations of Moulin-à-Vent and Morgon for its power and finesse. Due to the hotter climate and the unique viticultural practices this Cru of Beaujolais has a very individual character which is enhanced by the traditional fermentation which it undergoes.

Wine tasting

- **TASTING NOTE** This Juliénas 2023 has a garnet red color with intense aromas of red fruits and a hint of spice cabinet. A great freshness in the mouth gives way to flavors of raspberry and mint. The finish is long with silky tannins.
- **CELLARING POTENTIAL** 3-5 years
- **FOOD PAIRING** Grilled meat - charcuterie - cheese.
- **SERVING TEMPERATURE** 13-15°