



Louis Latour

MAISON FONDÉE EN 1797

BEAUJOLAIS-LANCIÉ

- REGION Beaujolais
- VILLAGE Beaujolais
- APPELLATION Beaujolais-Villages
- 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
- AGEING 8 à 10 mois en cuve inox

Description

Our Beaujolais-Lancié is a Beaujolais-Villages coming specifically from the village of Lancié. The vineyards of this village covers 330 hectares south of Romaneche-Thorins and east of Villié-Morgon. The vineyards of Beaujolais-Lancié grow on pink granitic soils producing wines that combine finesse, aromatic richness, and structure.

Wine tasting

- TASTING NOTE Our Beaujolais-Lancié has a beautiful garnet color. A powerful nose with aromas of blackcurrant and notes of humus. On the palate this wine is full and round, offering a nice acidity on the finish which gives it a good length.
- FOOD PAIRING Grilled meat - charcuterie - mature cheeses.
- SERVING TEMPERATURE 13-15°

