



# Louis Latour

MAISON FONDÉE EN 1797

## BROUILLY "LES SABURINS" 2008

- REGION Beaujolais
- APPELLATION Brouilly
- VILLAGE Crus du Beaujolais
- 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 10 to 12 months ageing

### *Description*

The name and reputation enjoyed by Brouilly, a Cru of Beaujolais, is a fairly recent phenomenon. The Brouilly "Les Saburins" is produced from grapes grown on the ideally situated southerly facing pink granite slopes which gain maximum exposure to the sun's warm rays. As a result the Gamay fruit produced, reaches maximum ripeness. Once harvested, by hand, the fruit is fermented in whole bunches of grapes in open vats. Brouilly "Les Saburins" is a soft, perfumed wine which marries tenderness with richness.

### *Wine tasting*

- TASTING NOTE This Brouilly "Les Saburins" 2008 has a lovely deep garnet colour. The nose reveals aromas of pear-drops and banana, typical of the Gamay varietal. It is round and smooth with nice balance and lasting flavours. Tasted avril 2009.
- CELLARING POTENTIAL 2-3 years
- FOOD PAIRING Grilled meat - charcuterie - mature cheeses.
- SERVING TEMPERATURE 13-15°

### *Press review*

Brouilly "Les Saburins" 2008 - Cellarmarque- April 2009 - "Lasting Flavours"

