



# Louis Latour

MAISON FONDÉE EN 1797

## FLEURIE

2020

- REGION Beaujolais
- VILLAGE Crus du Beaujolais
- APPELLATION Fleurie
- GRAPE VARIETY Gamay

### *The Vine*

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

### *Vinification & Ageing*

- FERMENTATION Traditional in open vats
- AGEING 10 to 12 months ageing in stainless steel vats

### *Description*

Fleurie is one of the 10 Crus in the Beaujolais that constitutes the highest ranking wines of the area. Fleurie is acknowledged as one of the finest Crus for growing top quality grapes because of its combination of unique soil composition and having a specific microclimate. Once harvested by hand, the fruit is fermented in whole bunches of grapes in open vats.

### *Wine tasting*

- TASTING NOTE Fleurie is a supple and particularly aromatic wine in which tenderness and richness are combined. Admirably floral on the nose, it has great suppleness on the palate, with a wonderfully balanced acidity.
- CELLARING POTENTIAL 3-5 years
- FOOD PAIRING Bayonne ham - eggs in aspic - beef Stroganoff - Osso Bucco.
- SERVING TEMPERATURE 13-15°

