



# Louis Latour

MAISON FONDÉE EN 1797

## FLEURIE "LES GARANS" 2011

- REGION Beaujolais
- APPELLATION Fleurie
- VILLAGE Crus du Beaujolais
- 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 individual growths in the Beaujolais that constitute the highest ranking wines of the area. The vineyard of "Les Garans" is situated to the north-east of the village of Fleurie. It is acknowledged as one of the finest sites for growing top quality grapes because of its combination of unique soil composition and having a very specific microclimate. Once harvested by hand, the fruit is fermented in whole bunches of grapes in open vats. Fleurie "Les Garans" is a soft, perfumed wine which marries tenderness with richness.

### *Wine tasting*

- TASTING NOTE This Fleurie « Les Garans » 2011 is of a profound garnet colour with purple reflections. It has an elegant fruity nose with aromas of blackcurrants and raspberries. In the mouth, it is fresh with notes of blackcurrants, redcurrants, raspberries and pepper. It is a powerful and balanced wine.
- CELLARING POTENTIAL 3-5 years
- FOOD PAIRING Bayonne ham - eggs in aspic - beef Stroganoff - Osso Bucco.
- SERVING TEMPERATURE 13-15°

