



Louis Latour

MAISON FONDÉE EN 1797

BEAUJOLAIS-VILLAGES "CHAMEROY" 2005

- REGION Beaujolais
- APPELLATION Beaujolais-Villages
- VILLAGE 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 in stainless steel vats

Description

The selection for our Beaujolais-Villages "Chameroy" is strict, this wine coming from the villages which possess greater richness of flavour and extract with the capacity to improve with age. The Beaujolais-Villages "Chameroy" is nurtured and bottled in Maison Latour's cellars at 'Clos Chameroy' on the outskirts of Beaune.

Wine tasting

- TASTING NOTE Deep blood-red in colour with a smoky bouquet of cherries. Rounded in the mouth. Good balance between the acidity and silky tannins.
- CELLARING POTENTIAL 2-3 years
- FOOD PAIRING Grilled meat - charcuterie - mature cheeses.
- SERVING TEMPERATURE 13-15°

Press review

Beaujolais-Villages "Chameroy" 2005 - 1855.com - 5 stars

