Louis Latour

MAISON FONDÉE EN 1797

Brouilly "Les Saburins"
2006

- **Region** Beaujolais
- **Village** Crus du Beaujolais
- **Appellation** Brouilly
- **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** An intense nose of kirsch, plum and cherry with mineral flavours – round on the palate, this wine perfectly combines power and fines. This wine can be enjoyed now or within a few years.
- **Cellaring Potential** 2-3 years
- **Food Pairing** Grilled meat - charcuterie - mature cheeses.
- **Serving temperature** 13-15°