



Louis Latour

MAISON FONDÉE EN 1797

FLEURIE 2025

- 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 8 to 10 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.

Wine tasting

- TASTING NOTE Our 2025 Fleurie displays a beautiful bright red hue. On the nose, the wine reveals crisp red fruit aromas, enhanced by subtle peppery notes. The palate is taut, offering a beautiful balance between freshness and ripeness. A lovely additional tension on the finish, imparted by our vines' altitude at 430 meters.
- CELLARING POTENTIAL 3-5 years
- FOOD PAIRING Bayonne ham - eggs in aspic - beef Stroganoff - Osso Bucco.
- SERVING TEMPERATURE 13-15°

