



Louis Latour

MAISON FONDÉE EN 1797

JULIÉNAS

2024

- REGION Beaujolais
- APPELLATION Julié纳斯
- VILLAGE Crus du 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, 100% malolactic fermentation.
- AGEING 10 to 12 months ageing in stainless steel vats

Description

Maison Louis Latour selects the grapes for this wine from the steep hillsides of the area which boast an ideal southerly exposure. Julié纳斯 is a wine that in the best years can rival the appellations of Moulin-à-Vent and Morgon for its power and finesse. Due to the hotter climate and the unique viticultural practices this Cru of Beaujolais has a very individual character which is enhanced by the traditional fermentation which it undergoes.

Wine tasting

- TASTING NOTE Julié纳斯 2024 offers an appealingly fragrant nose with notes of red fruit. The palate is fruity and fresh, showing fine balance and an expressive bouquet. The finish is persistent, marked by elegance and harmony.
- CELLARING POTENTIAL 3-5 years
- FOOD PAIRING Grilled meat - charcuterie - cheese.
- SERVING TEMPERATURE 13-15°

