



# Louis Latour

MAISON FONDÉE EN 1797

## SAINT-AMOUR

2024

- REGION Beaujolais
- VILLAGE Crus du Beaujolais
- GRAPE VARIETY Gamay

### *The Vine*

- AVERAGE VINE AGE 50 years
- SOIL Siliceous clay
- 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.
- BARRELS Louis Latour cooperage, French oak, medium toasted

### *Description*

Saint Amour is one of the 10 great wines of the Beaujolais Crus, but also the smallest appellation (only 5% of all the crus). The village of Saint-Amour-Bellevue is located in the Saône-et-Loire, at the northern edge of the Beaujolais (12km from Mâcon). This charming Beaujolais village, named for a Roman soldier 'Amor' who escaped death by converting to Christianity, celebrates Cupid at every turn, The perfect wine for St Valentine's Day!

Our Saint Amour comes from the place known as "Côte de Besset" which borders the appellation Juliéna. The plot is one of the highest in altitude, facing east with steep slopes of non-calcareous stony deposits.

### *Wine tasting*

- TASTING NOTE The wine is a deep ruby. The nose releases aromas of strawberry. The palate is seductive with its roundness and luscious character, with notes of undergrowth. The finish remains fresh.
- CELLARING POTENTIAL 5 years
- FOOD PAIRING Poultry - red meat - mature cheeses
- SERVING TEMPERATURE 13-15°

