



# Louis Latour

MAISON FONDÉE EN 1797

## BROUILLY

- 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 is produced from grapes grown on the ideally situated southerly facing, pink granite slopes which gain maximum exposure to the sun's warming rays. As a result, the Gamay fruit produced here reaches maximum ripeness. Once harvested by hand, the fruit is fermented in whole bunches of grapes in open vats. Brouilly is a soft, perfumed wine, which marries tenderness with richness.

### *Wine tasting*

- TASTING NOTE The Brouilly is of a lovely garnet colour. On the nose as well as on tasting, there are aromas of berries, in particular strawberries and blackberries with spicy notes. It is a round and perfectly balanced wine.
- CELLARING POTENTIAL 2-3 years
- FOOD PAIRING Grilled meat - charcuterie - mature cheeses.
- SERVING TEMPERATURE 13-15°

