

### BEAUJOLAIS-VILLAGES

2020



VILLAGE Beaujolais

- APPELLATION Beaujolais-Villages
- GRAPE VARIETY Gamay

#### The Vine

- AVERAGE VINE AGE 30 years
- SOIL Pink schist and granite
- AVERAGE YIELD 45 hl/ha
- · HARVEST Hand picked

# Vinification & Ageing

- FERMENTATION Traditional in open vats
- AGEING 10 to 12 months ageing in stainless steel vats

## Description

Our Beaujolais-Villages comes from 35 selected towns originating from granite soils which are ideally compatible with the indigenous Gamay grape. The difference between the various levels of Beaujolais - Beaujolais Nouveau, Beaujolais, Beaujolais Superieur, Beaujolais-Villages, and Cru Beaujolais - is the maximum yield, geographic area, and the ability of the wine to improve with age. Our Beaujolais-Villages is nurtured and bottled in Maison Latour's cellars at 'Clos Chameroy' on the outskirts of Beaune.

## Wine tasting

- TASTING NOTE With its deep colour and garnet tints, this Beaujolais-Village 2020 offers pleasant aromas of wild strawberries and myrtle. The palate is round with smooth tannins and unveils black cherry, spice and nutmeg notes.
- CELLARING POTENTIAL 2-3 years
- FOOD PAIRING grilled meat charcuterie mature cheeses
- SERVING TEMPERATURE 13-15°

