



Bin No:
0202

Wine: ***Fleurie Les Garans 2014 Vt***

Country: *France*

Region: *Beaujolais*
Village: *Cru de Beaujolais*
Appellation: *Fleurie A.C.*

Producer: *Maison Latour*

Vintage: *2014*

Colour: *Red*
Grape Variety: *100% Gamay*
Status: *Still, Organic Viticulture*
Allergens: *contains sulphites*
Body Value: *B (A is light, E is full bodied)*
abv: *13% - bottle size: 75cl*



Tasting Note:

Fleurie Les Garans 2014 has a beautiful ruby colour. The nose is complex and floral with black fruits and peppery notes. On the palate, this wine presents a beautiful fullness and persistence with velvety tannins and cherry notes.

Winery information:

Fleurie is one of the 10 individual growths in the Beaujolais that constitute the highest ranking wines of the area. The vineyard of "Les Garans" is situated to the north-east of the village of Fleurie. It is acknowledged as one of the finest sites for growing top quality grapes because of its combination of unique soil composition and having a very specific microclimate. Once harvested, by hand, the fruit is fermented in whole bunches of grapes in open vats. Fleurie Les Garans is a soft, perfumed wine which marries tenderness with richness.

Average age of the vines 30 years with an average yield of 45 hl/ha. Harvested by hand. The soil in the vineyards of Fleurie are of pink granitic schist soils producing wines that combine finesse, aromatic richness and structure.

Vinification:

Maison Louis Latour has always been careful to select those wines vinified in a traditional manner. Fermentation takes place in traditional in open vats. Ageing takes 10 to 12 months in stainless steel vats. Cellaring Potential 3 - 5 years

Food Recommendation:

*Serving temperature 13-15°
Bayonne ham - Eggs in aspic - Beef Stroganoff - Osso Bucco*

