



Bin No:

0201

Wine: *Beaujolais Villages Lancie 2012 Vt*

Country: *France*

Region: *Beaujolais*

Village: *Beaujolais*

Appellation: *Beaujolais-Villages A.C..*

Producer: *Maison Latour*

Vintage: *2012*

Colour: *Red*

Grape Variety: *100% Gamay*

Status: *Still, Organic Viticulture*

Allergens: *contains sulphites*

Body Value: *A (A is light, E is full bodied)*

abv: 13% - bottle size: 75cl



Tasting Note:

Of the colour of garnet, the Beaujolais Villages Lancié 2012 is intense. On the nose, aromas of violet and strawberry appear. It is an ample and rich wine in the mouth with sweet notes of strawberry and raspberry. It has a great freshness on the finish.

Winery information:

The vineyards of Lancié are blessed with exemplary conditions for producing fine Beaujolais. Bordered on three sides by renowned "Crus" Moulin-à-Vent to the north, with Fleurie on its eastern flank and Morgon as its immediate southern neighbour – the village of Lancié sits on the same granite layers and naturally enjoys the same exposure and easterly orientation afforded by the first gentle slopes of the Beaujolais hills.

Lancié has always been given to produce some of the finest wines of the Beaujolais-Villages zone. All 39 communes constituting this appellation are subject to stringent government legislation limiting yields to a little over 2 tonnes per acre and requiring a minimum of 10% alcohol.

The annual crop is of the order of 125 000 cases from the 625 acres of Gamay in Lancié.

Latours Beaujolais-Lancié is a Beaujolais-Villages coming specifically from the village of Lancié. The vineyards of this village covers 330 hectares south of Romaneche-Thorins and east of Villié-Morgon. The vineyards of Beaujolais-Lancié grow on pink granitic 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, carbonic maceration. Thereby yielding rich Beaujolais wines with much character. Fermentation takes place in traditional open vats, then aged from 8 to 10 months in stainless steel vats.

Beaujolais-Lancié is no exception, the wine is intense, scented bouquet coupled with rich flavour and persistent fruity aftertaste. Cellaring Potential 2 - 3 years

Food Recommendation:

Serving temperature 13-15°. Serve with Grilled meat - Charcuterie - Mature cheeses.

Contact www.lazouch.co.uk - 01530 412 536

Copyright © La Zouch Cellars 1st January 2016

