



Louis Latour Agencies

Brouilly Les Saburins

Louis Latour

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| Vintage | 2015 |
| Country of Origin | France |
| Region | Beaujolais |
| Grape varieties | Gamay |

Wine description

This wine is produced from grapes grown on southerly facing pink granite slopes of the Brouilly hill and is one of the Beaujolais 10 Cru appellations. Its vineyards benefit from maximum exposure to the sun's warming rays and produce ripe and healthy grapes. Brouilly wines tend to combine soft, perfumed aromas with fruit richness on the palate.

Tasting note

Brouilly 'Les Saburins' 2015 shows a complex nose with floral and spicy notes but also undergrowth and myrtle aromas. The palate continues with flavours of strawberry balanced by savoury meatiness. The mouth is well-rounded and reveals silky tannins and freshness on the finish.

Vineyard information

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| Average vine age | 30 years old |
| Elevation | 200-350 metres |
| Soil composition | Pink Schistous Granite |
| Average yield (hl/ha) | 45 hl/ha |
| Harvest type | Hand picked |
| Environmental management | Sustainable - ISO 14001 certified |

Winemaking information

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| De-stemmed | Partially destemmed |
| Fermentation vessel | Cement tanks |
| Maturation vessel | Stainless steel tanks |
| Maturation time | 10 to 12 months |
| Fining/clarification | No |
| Filtration | Yes |

Wine Analysis

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| Alcohol by volume | 13% |
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