



Maison Louis Latour

Masterclass Gamay



MASTERCLASS GAMAY



Summary

I. The Gamay Grape

II. The Beaujolais Region - Vineyard Diversity

III. The Wines

IV. Beaujolais-Villages

V. Beaujolais Crus





Gamay Grape



I. The Gamay Grape



- Burgundy red grape variety
- Soils : granite soils, clay or calcareous clay
- Produces white, rosé, red still wine and sparkling wine



- Ripens easily
- Suitable for cool climate
- Small to medium bunches
- Medium berries
- Early budding
- Strong to resistant to disease



- Sensitive to : millerandage, mildew and grapevine yellows (bois noir)
- Fragile to spring frost (early budding)
- Thin skin makes susceptible to botrytis
Important to proceed to a short cane and limit the yields
- Very difficult to train

I. Gamay Grape

a) Special Features



Colour

- Red with intense purple hints

Aromas

- Notes of youthful fruits (black currant, raspberry, violet), subtle earthy notes, peppery and floral touches

Ageing Potential

- Poor in tannins, good acidity, medium in alcohol -> Good ageing potential

Serving Temperature

- Slightly chilled

Food Match

- Extremely versatile (asian cuisine, French brasserie, Essentials, tomato recipes = italian, even fish !)

I. Gamay Grape

b) Origins



- 1360 : Ancient varietal
- A crossing of Pinot Noir and Gouais Blanc (Neutral medieval French vine rarely encountered today which, with Pinot, is a parent of dozens of varieties including Chardonnay, Aligoté and many others...)
- Gamay takes its name from a hamlet located near Saint Aubin
- 1395 : banning of Gamay by Philip the Bold in Côte d'Or

14 th Century

- Gamay appears to have settled as Beaujolais' grape of choice.

17th Century

- 1937: Beaujolais Appellation creation date
- 1956 : Gamay is recommended in Burgundy, North-Est, Centre, Loire Valley and South-West

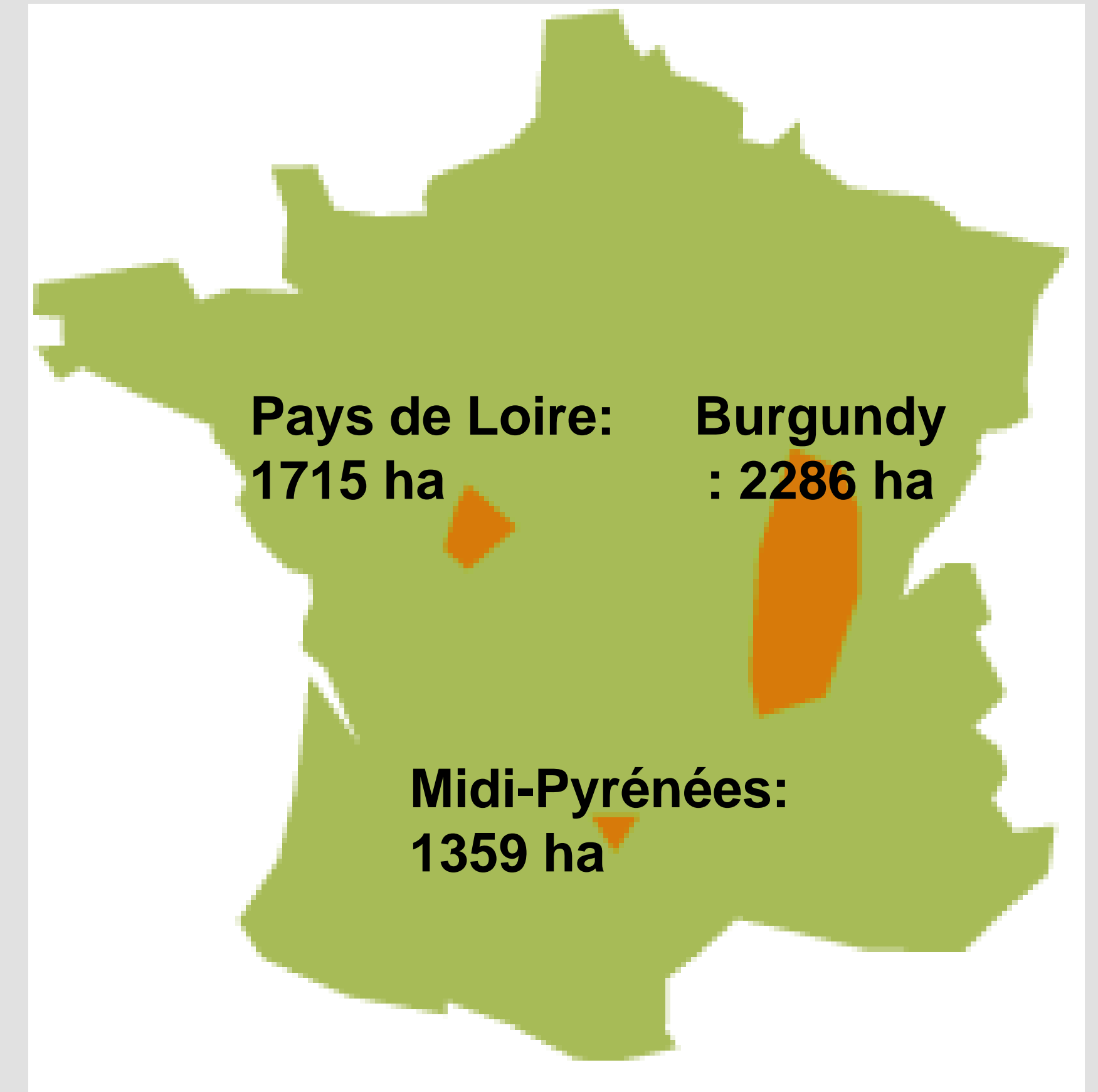
20th Century



I. Gamay Grape

c) Gamay in France

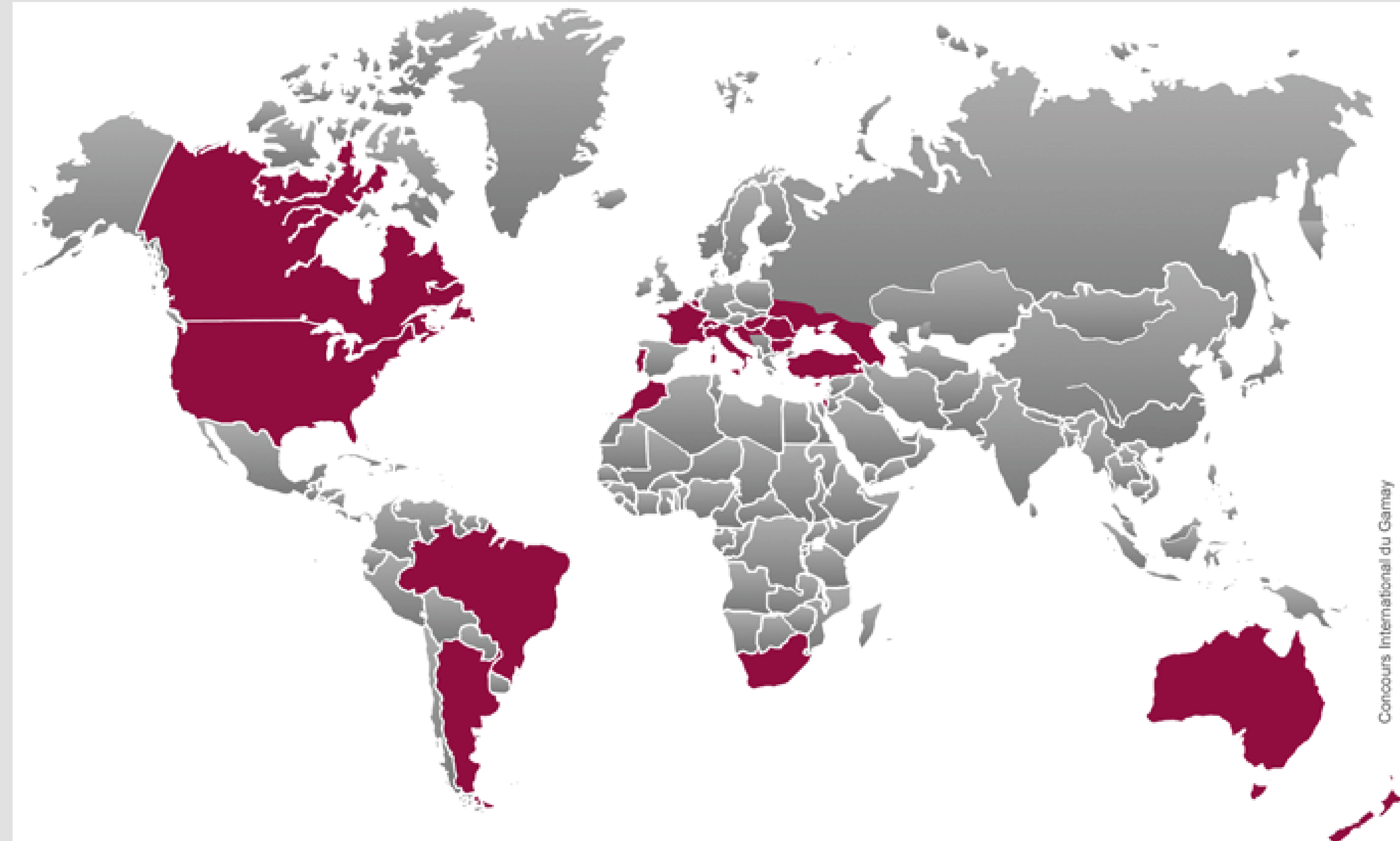
- ❖ Before phylloxera : 150 000 ha in France
- ❖ 17 000 / 34 000 hectares of Gamay planted in the world, are in the Beaujolais
- ❖ Gamay is one of the most cultivated varieties in France, Gamay plantations can be found in Beaujolais, Burgundy, the Loire Valley, Poitou-Charentes, Aquitaine ...



I. Gamay Grape

c) Gamay worldwide

- ❖ Gamay can also be found :
 - In Europe : Switzerland (La Cote, Lavaux), Italy (Valle d'Aoste), Tuscany (since 1825) and in the adjoining areas of Turkey (Aegean, Marmara), Croatia, Austria, Romania.
 - Canada (Niagara Peninsula, Okanagan Valley), USA (Oregon) , South Africa , Australia, New-Zealand, Chile, Argentina etc.





Beaujolais Region, Vineyard Diversity



II. The Beaujolais Region (and why this is the Gamay perfect spot)

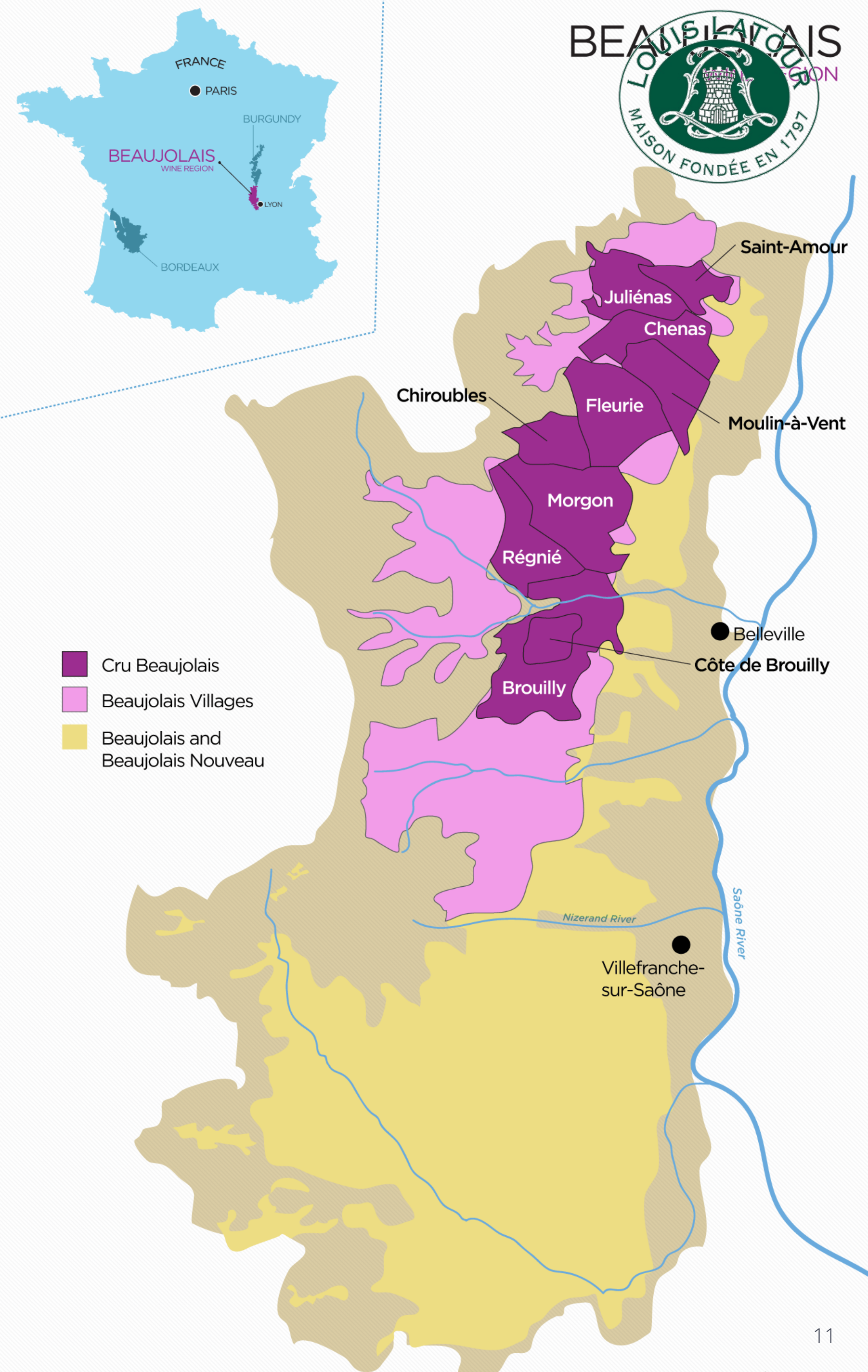
a) Vineyards situation

Beaujolais is bordered by :

- Burgundy to the North
- the Saône River to the East
- the Monts de Beaujolais on the West
- Lyon, to the South.

❖ 15 kilometers wide, from the Saône river to the Beaujolais mountains.

❖ Planted between 180 meters and 550 meters above sea level.



II. The Beaujolais Region (and why this is the Gamay perfect spot)

b) History

- Fall of Roman Empire – 5th century The Romans plant vineyards followed by the Benedictine monks
- X – XI century : the Dukes of Beaujeu made the wines fashionable
- 1395 : Philippe the Bold forbids the Gamay grape cultivation (within duchy of Burdundy)
- 14th to 17th century : The dynasties of Beaujeu followed by the Bourbons, support the establishment of Gamay grape.
 - 23rd june 1400 : Edouard II sell Beaujolais to the Bourbons
 - 1474 : Wedding of Pierre Bourbon and Anne de Beaujeu
- 19th Century : Beaujolais' popularity spread even further (with railroads). In Paris, the craze for Beaujolais (and Cru Brouilly) begin.
- 1937 : AOC regulations
- 13 november 1951 : winegrowers are allowed to sell their wines "en primeur" – "Beaujolais Nouveau" was born.
- 1985 : Since 1985, Beaujolais Nouveau is celebrated every 3rd Thursday of November.



Anne de Beaujeu, Louis XI's daughter.

Beaujolais region was ruled by the Dukes of Beaujeu until it was ceded to the Bourbonnais in 1400.



II. The Beaujolais Region (and why this is the Gamay perfect spot)

c) Climate



- ❖ Temperate climate (11,3°C in average) with a continental trend.
- ❖ The foothills of the Massif Central protect the vineyards from oceanic disturbances and temper the Mediterranean influence.
- ❖ The most dreaded climatic events are:
 - Spring frost, which can cause significant damage
 - Hailstorms, especially in the North of the crus.



II. The Beaujolais Region (and why this is the Gamay perfect spot)

d) Geology

The oldest sediments date back to 340 million years.

The bedrock of the Beaujolais was born under the effects of :

- Intense underwater volcanic activity
 - Collision of 2 huge continents (North America and Eurasia).
- In the southern part there are limestone-clay dating from the Mesozoic period (clay-marl, sandstone, white limestone, limestone with gryphite, golden limestone)
- There's mostly granite and schist (decomposed rock) to the North : alluvial deposits dating from the Tertiary and Quaternary eras
- All of the Cru vineyards are located on the North side (magmatic / metamorphic rock = volcano).



II. The Beaujolais Region (and why this is the Gamay perfect spot)

e) Viticulture



An heritage of dense and old vines:

- Average age of the vines : 44 years
- Average density : 8,000 vines / ha.

The traditional “goblet” pruning, driving at ground level, central cane for gathering the vine shoots, greatly influences certain practices :

- Mechanization is difficult and limited
- Weeding is difficult to implement

We observe the growing practice of “taille en éventail”, “cordon simple” (palissage) guyot, double or charmet for Crus and Beaujolais Villages.



Taille Gobelet



Palissage

II. The Beaujolais Region

Winemaking



Carbonic Vinification

- Manual harvest.
- Whole bunches are poured by gravity into the vats.
- The vat is filled with carbon dioxide and sealed.
- In the absence of oxygen, these intact berries begin an **intracellular fermentation process**, during which some alcohol is produced.
- The supply of CO₂ is maintained for 24 to 48 hours after vatting.
- After about a week at typical fermentation temperatures (35°C), devatting and pressuring of the berries.
- A normal fermentation is carried out by yeasts at 18 -20°C from 2 to 7 days).

++ The aromas produced during intracellular fermentation are rich and intense

-- Lower level of acidity

-- The extraction of the phenolic compounds is reduced when the pressing occurs early, the wines thus have less tannic structure

-- The risks of lactic or acetic spoilage are important

Traditional method

- Manual Harvest.
- Sorting : Any unripe / rotten grapes are removed.
- Destemming : Grapes are destemmed.
- Vatting : Grapes are brought by gravity into the fermentation vessel.
- Cold maceration
- Punching of the cap / Pumping-over : to stimulate the fermentation, extract colour and tannins.
- Alcoholic fermentation : transformation of the must into wine. Under the effects of yeasts, the sugar in the must is transformed into alcohol and carbonic gas.
- Racking
- Devatting and pressuring of the berries
- Blend : free-run-wine and press wine are blended. Heaviest particles lay down at the bottom of the tank. The "clear" wine is put in barrel for ageing.

Thermovinification:

Technique consisting in heating the harvest for a very short time. Technically, it gives wines less rich in polyphenols than a classic vinification. It destroys the vegetable flavors of the grapes. Historically, it was put in place to quickly manage large tonnages. This method is also a way to diversify and adapt the quality of red wines to the objectives of the winemaker in order to meet the consumer's expectations.



Beaujolais Wine

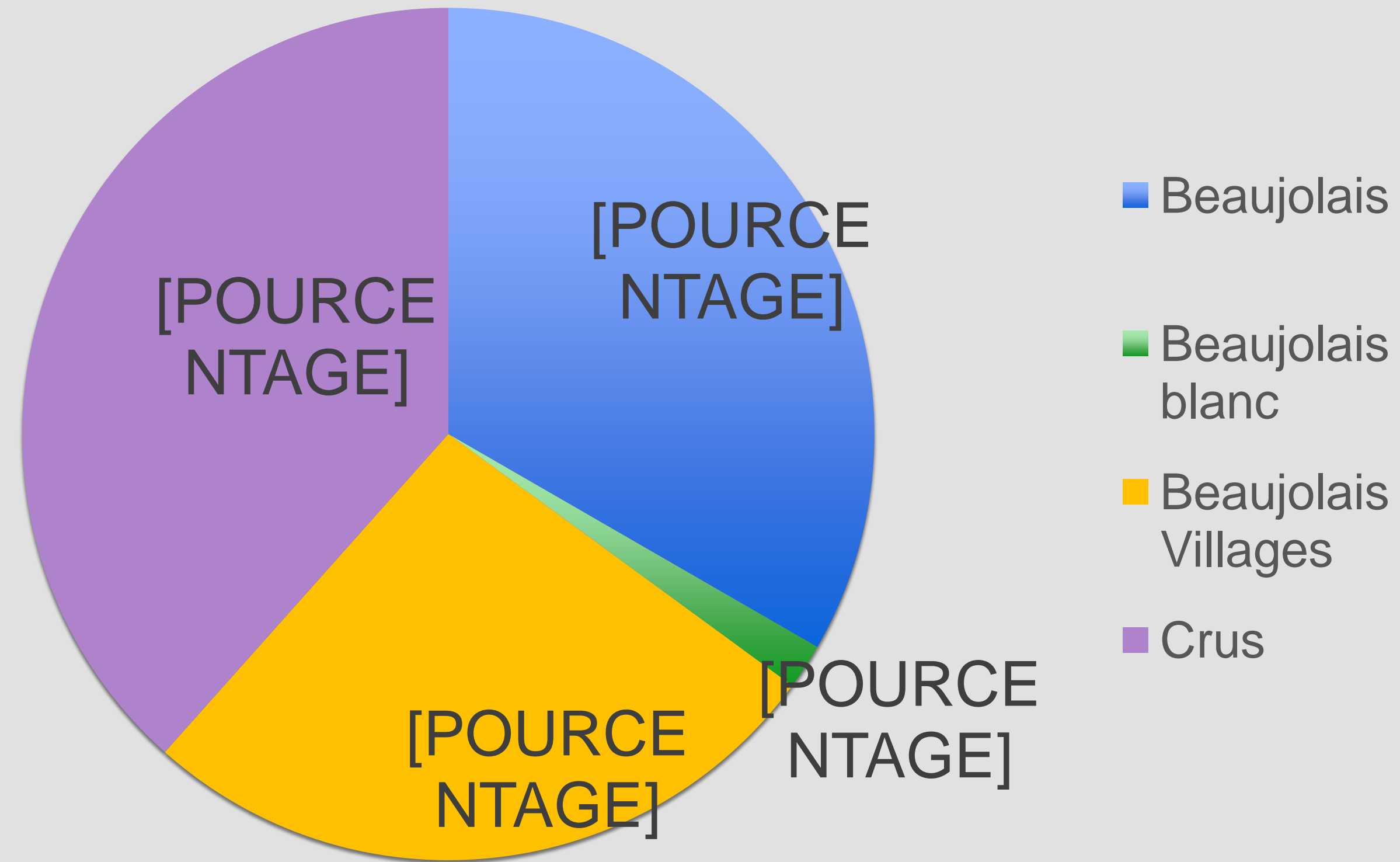


III. Beaujolais Wine



Surface:

- Crus: 5992 ha
- Beaujolais-Villages: 4139 ha
- Beaujolais: 5199 ha
- Beaujolais blanc: 269 ha (2%)
- Total surface : 17 000 ha



III. Beaujolais-Villages and Beaujolais AOC

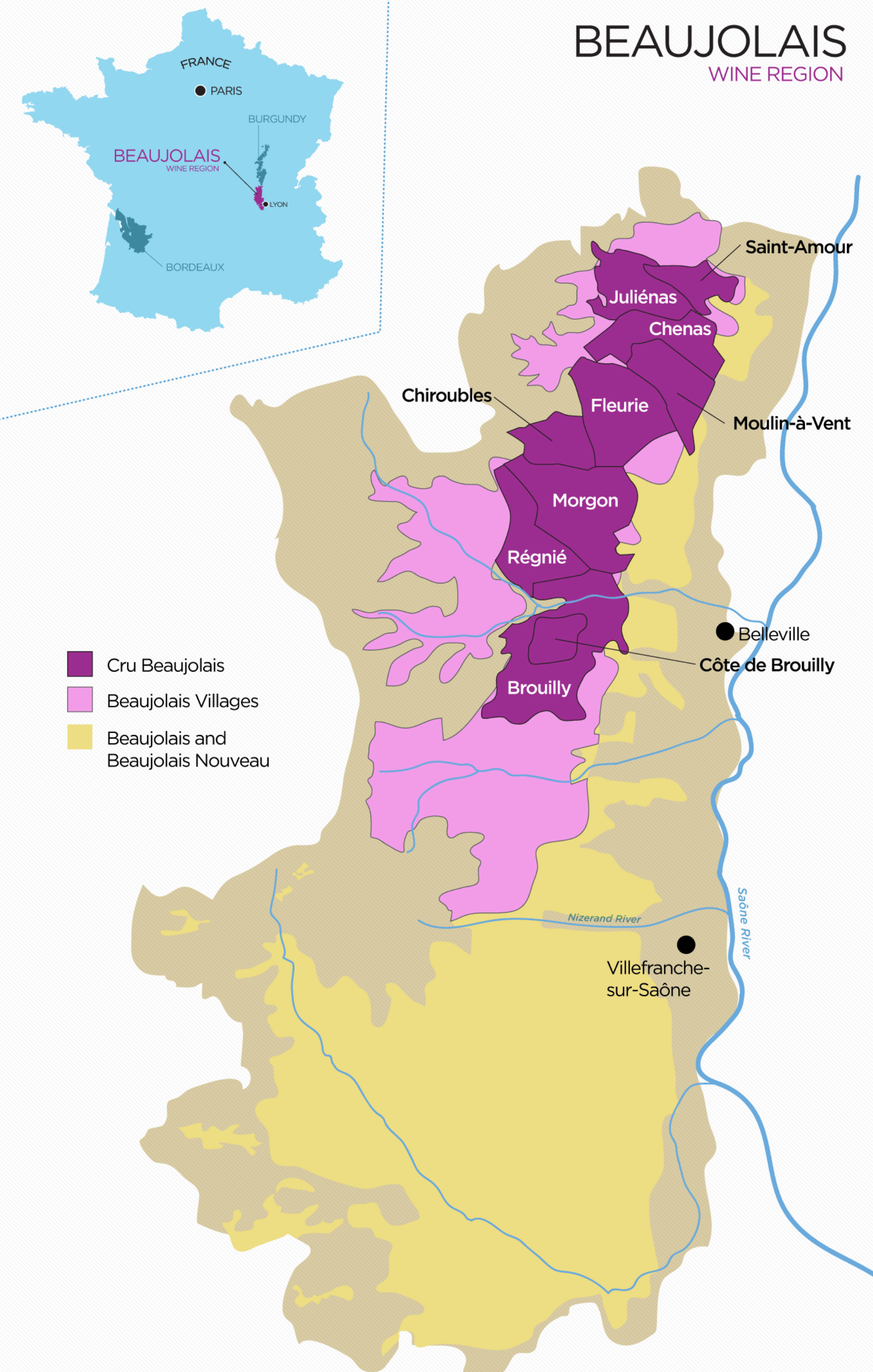
☐ Beaujolais-Villages

- Surface: 4 209 hectares
- The terroirs are never identical
Soils: granite and sandy soils > giving very light, acidic land which is made up of a lot of sand and a little clay. The wines have a more 'mineral' quality.

The steep vineyards, exposed east-south-east between 200 and 500 meters above sea level, surround the 10 Crus on the northern half of the vineyard

☐ Beaujolais

- Surface: 5 545 hectares
- Regional appellation. The production area covers the entire vineyard with 91 producing communes (mainly located to the South). This is the largest of the AOCs.





TASTING OF BEAUJOLAIS-VILLAGES





Beaujolais-Villages

2015



- Tasting note: The 2016 Beaujolais Villages presents itself in a profoundly superb garnet color. The nose releases aromas of undergrowth, humid earth and strawberry. In the mouth it is a full and round wine with aromas of wild strawberry. A wine nicely balanced.
- Soil: Pink schistous granite



Beaujolais-Villages

2015



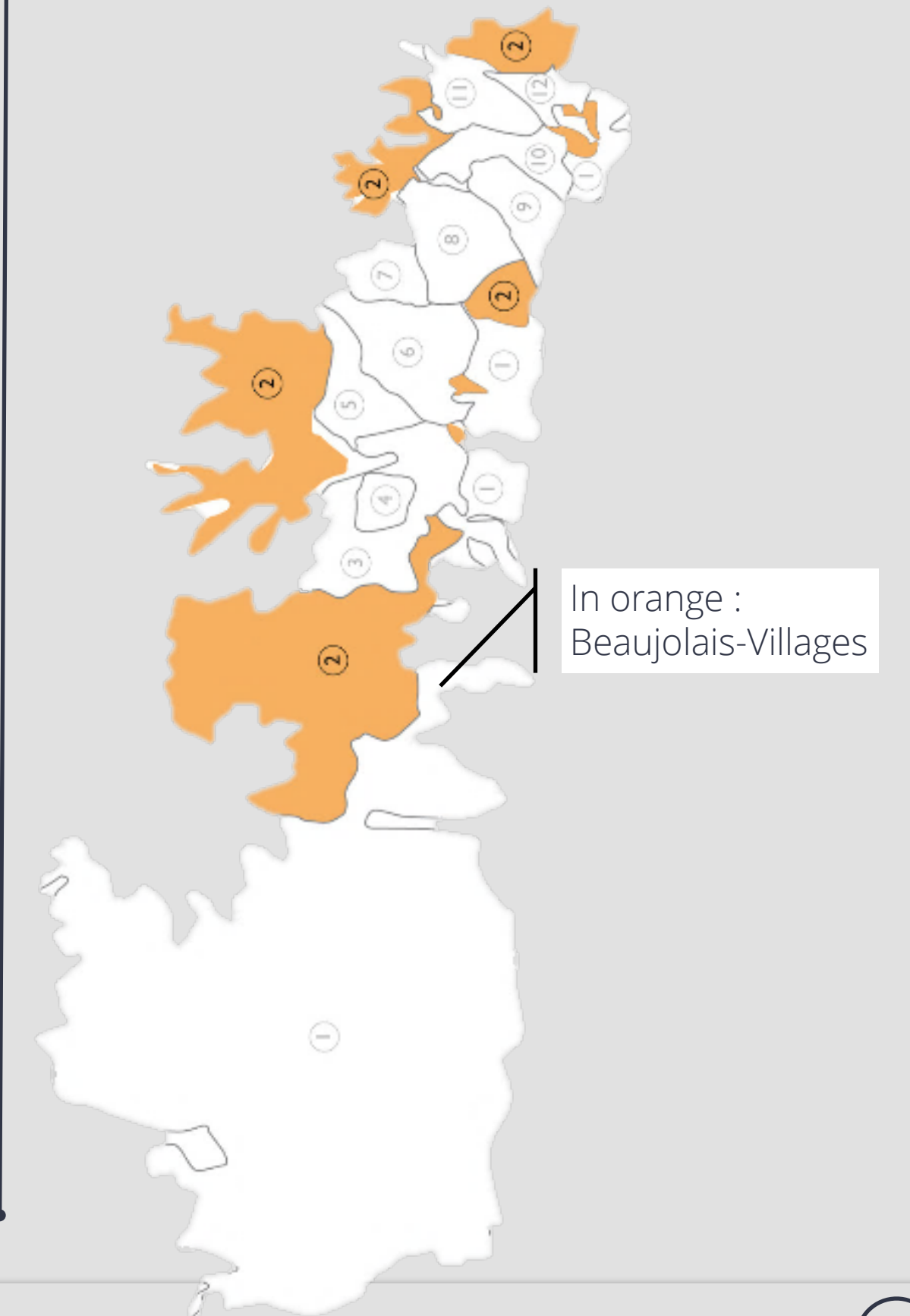
- Tasting note: Our Beaujolais-Villages 2015 reveals a deep ruby colour. It offers red fruits, lightly spicy notes. Of a remarkable softness and a nice concentration, the mouth is full of fresh fruits flavours. A very pleasant wine with mellow tannins.

- Awards:

Jamessuckling.com. USA - February 2017 - 90/100

Jancis Robinson. UK - January 2017 - 15.5/20

Soil:
Granite and Schist





TASTING OF BEAUJOLAIS CRUS



- Crus vineyards mostly located in the north.
- **Grape variety** : the Gamay Noir à Jus Blanc
- **Good exposure** : All of the Crus face east-south-east – planted on hillsides.
- **Granite-based soils** : poor and stony / alluvial deposits from the Tertiary and Quaternary eras.
- In higher areas : eroded metamorphic rocks which have broken down.
- This gives **wines** which are **full-bodied and high in flavour**.



Fast-growing and high-yield, Gamay gives of its best with poor and shallow terrain.

V. Beaujolais Crus

Making the wine



- High density planting
- Pruning methods (goblet, fan, charmet) allowing yield control.
- Integrated protection to limit the use of chemical
- Development of “vendanges en vert” (green harvesting or bunch thinning).
- Only manual harvesting is allowed





Tasting of Beaujolais Crus

1. Louis Latour Fleurie Les Garans 2015
2. Louis Latour Brouilly Les Saburins 2015
3. Henry Fessy Brouilly 2011
4. Henry Fessy Moulin a Vent 2014
5. Henry Fessy Morgon 2013
6. Louis Latour Régnié La Roche 2013

« SOFT AND LIGHT »

> FLEURIE, elegant and velvety, born of pink stone

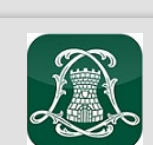
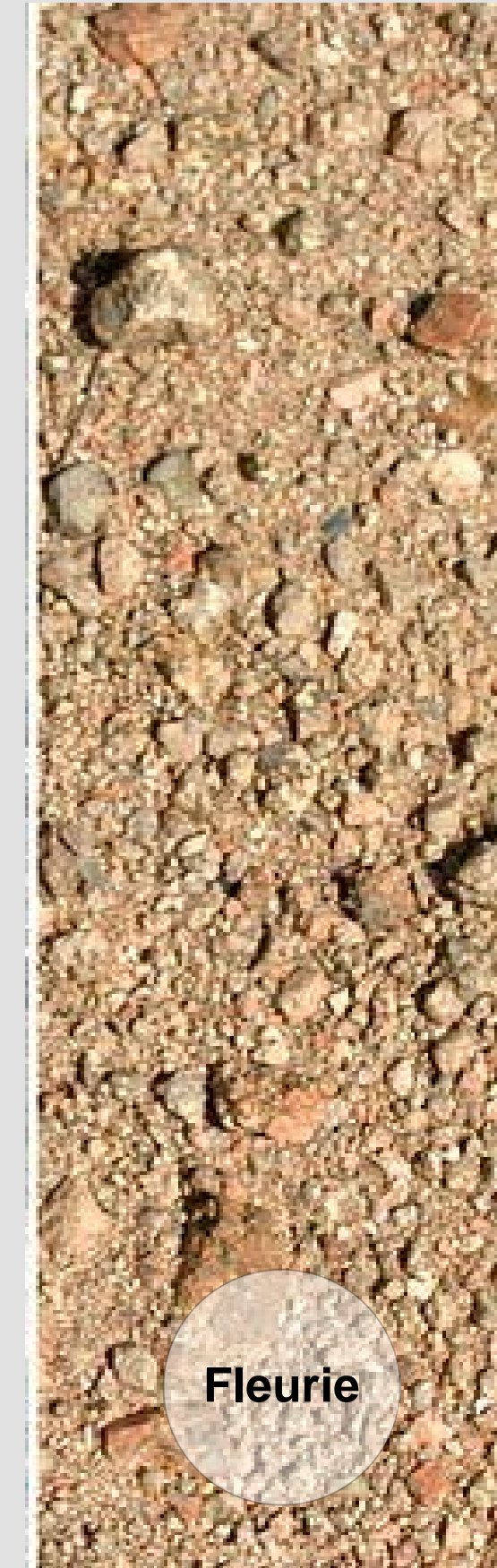


Fleurie has 13 different “climats”, each producing a specific style of wine.

Fleurie can be divided into two zones :

- 1) higher areas : the soil is thin, acidic and dry
- 2) where the terrain is deeper with a little clay

- Soil: exclusively granite (pink granite)
- Appearance: deep carmine red
- Aromas: floral and fruity (iris, violet, rose, red fruit, vine peach)
- Mouth: elegant, refined, silky smooth body. As it matures, it develops hints of spice.





Fleurie

2015



- Tasting note: Beautiful aromas of red fruit and parma violets which are reflected on the palate. A delicate almost floral wine full of red berry flavours with a smooth full finish.
- Soil: Pink schistous granite



THE « MORE FULL-BODIED »

> BROUILLY, the big-brother (the largest Cru)



With 1,261 hectares, Brouilly covers 20% of the total area of Beaujolais Crus

- Soil: a blue/black volcanic rock called Diorite
- Appearance: deep ruby
- Aromas: more fruity than floral, Brouilly brings to mind red berries, plums with occasional mineral notes
- Mouth: red fruit, typical of the Gamay grape. With its soft tannins, Brouilly is an elegant wine.
- Single Vineyards :
 - Brouilly "Plateau de Bel Air"
 - Brouilly "Les Brulées"



Mount Brouilly (485m) overlooks the most extensive and most southerly stretch of Beaujolais Cru vines



Brouilly Les Saburins

2015



- Tasting note: Our Brouilly « Les Saburins » 2015 shows a superb garnet red colour. A complex nose with floral and spicy notes but also undergrowth and myrtle aromas. The mouth is ample and reveals silky tannins, with delicate undergrowth flavour and a very nice freshness on the finish
- Soil: Pink schistous granite



Brouilly

2011



- Surface: 7,5 ha
- Yield: 40- 50hl/ha
- Tasting note: The nose is characterized by aromas of red fruits, in particular wild strawberries. In the mouth the fruit is crisp; the wine is concentrated and dominated by its fruit. It has a lovely length which is emphasized by its fine tannins.
- Awards:
Jancis Robinson – 16/20



Soil:
Granite and schist

THE « MORE FULL-BODIED »

> MOULIN-À-VENT, king of the Crus



- The most highly rated of all the Beaujolais Crus is not named after any particular village in the area.
- Soil: pink granite with seams of manganese

Mainly east facing, Moulin-à-Vent slopes gently down from heights of between 230 and 390 metres above sea level.

- Appearance: deep ruby to dark garnet
- Aromas: floral and fruity, with hints of iris, fully blown rose, spice and ripe fruit
- Mouth: full-bodied and complex, wines to lay down.



Moulin-à-Vent is dominated by a windmill which stopped working in 1850 and was classified as a historical monument in 1930. Today it is the well-known symbol of the Cru



Moulin-à-Vent

2014

- Surface: 2,5 ha
- Average Yield: 40-50 hl/ha

Tasting note: A deep color with an intense nose of red and black fruits, blackberries, blackcurrants, with a subtle note of spice. The mouth is ample and the tannins are silky and polished with a beautiful length. Nice aromas of black fruits with a delicate finish on the cacao.

- Soil: Rose-coloured crumbling granite
- Awards:
Tom Cannavan's wine-pages.com. UK - Sept. 2015 - 89/100

THE « MORE FULL-BODIED »

> MORGON, Not to be missed



The second largest of the Crus, Morgon is comprised of six 'climat'

AOC Morgon : 1 111 hectares

- Soil: eroded rocky terrain and crumbly schist
- Appearance: deep garnet
- Aromas: ripe stone fruit (cherry, peach, apricot, plum..)
- Mouth: full-bodied, rich, powerful, meaty – combined with the flavours imparted by the local terroir that are so specific that the wine is often said to “morgonne”.



In 1953, the wine producers of Morgon decided to open the very first tasting cellar in the region, creating a standout shop-front for its wines.



Morgon

2013



- Surface: 2 ha
- Average Yield: 40-50 hl/ha
- Tasting note: The wine has an intense and deep colour. The nose is open with lovely aromas of cherry stones. In the mouth this wine expresses a great concentration and fruity notes, emphasized by silky tannins
- Awards:
Tom Cannavan's wine-pages.com. UK - Sept. 2015 - 89/100



Soil:
Schist,
manganese

THE « MORE FULL-BODIED »

> RÉGNIÉ, the creative

This is the newest of the Cru ! (since 1988)
Régnié AOC : less than 300 hectares

- Soil: predominantly light and poor pink granite.
- Appearance: cherry red to ruby
- Aromas: raspberry, red currant, sloe, blackberry, blackcurrant, with a touch of mineral and spice
- Mouth: red berries, balanced between freshness and structure.

More organic vineyards and winemakers are found in this young, upcoming Cru than all the others!



Régnié-Durette is a village where the spirit of **initiative and conviction** is part of the inhabitants' make-up.



Régnié « La Roche »

2013



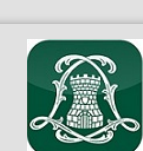
- Tasting note: This Régnié "La Roche" 2013 has a ruby red colour, and offers strawberries and raspberries on the nose. The mouth is round and ample, with hints of strawberry and undergrowth.
- Soil: Pink schistous granite



To sum up

Beaujolais region is unique by its diversity :

- Great Diversity of landscapes (mountainous to the North, Tuscany style to the South)
- Diversity of soils, geology.
- Granitic soil is a predilection's soil for Gamay.
- 12 Appellations (10 crus + Beaujolais-Villages and Beaujolais: these two appellations are declined in three colors and "en primeur")
- Everyone should be able to find its own style of Gamay wine. Look for your own !



Thank you for your attention

