



LABOURÉ-ROI

LABOURÉ-ROI BEAUJOLAIS-VILLAGES SAINT ARMAND

Burgundy represents, for many, the epitome of world-class winemaking. Standing amongst the most historic Burgundian houses of this famed French region is Labouré-Roi. Established in 1832, this forward-thinking winery is today one of the appellation's most successful and prolific producers with wines distributed to over thirty countries worldwide and annual sales revenues in excess of \$70 million.

On each bottle of Labouré-Roi is the regal fleur-de-lis, the emblem of the French King Louis VII. While this house respects its remarkable heritage, it has embraced the future like few other Burgundian producers. Labouré-Roi's winemaking facility is indeed one of the more technically-advanced within the region, with a cellaring capacity of 1,300 barrels. This supplements an impressive 16th century cellar, which is still used for storage and aging of select bottles.

Located in Nuits-Saint-George, Labouré-Roi has long been committed to making world-class wine accessible to all. To that end, it currently works with an impressive one hundred growers throughout nearly every major winemaking region of France, from regional appellations and the most celebrated Burgundy villages, to superlative Premier and Grand Cru vineyards. Labouré-Roi's fine wines have over the years received numerous international awards and accolades.



PRODUCTION AREA

Country: France
Region: Burgundy

The Saint-Armand line celebrates the sub-regions of the Maconnais and Beaujolais towards the southern edge of Burgundy. It is named for Armand Cottin who brought the Labouré-Roi winery to prominence in the late 20th century. Beaujolais brings the warmth of southern Burgundy to its wines. The soil area is divided into the Haut-Beaujolais in the north, with a clayey-sandy topsoil on a schistous-granite base, from which come all Beaujolais-Villages and the "crus," and the Bas-Beaujolais to the south, with a more limestone-clayey soil, producing Beaujolais and the young, fruity wine known as Beaujolais "Nouveau."

GRAPE VARIETIES

100% Gamay

VINIFICATION

The grapes are hand-harvested in mid-September from vines closely planted to between 4,000 and 5,000 vines per acre. Once picked, the bunches are placed without crushing into fermentation vats made of wood or concrete. The weight of the grapes at the top presses on those at the bottom to produce free run juice which is pumped over. The alcoholic fermentation is short, 4-6 days, and the grapes are then pressed to extract the rest of the juice and the wine pumped into vats where the malolactic fermentation takes place. Fermentation is complete by early November, and the wine destined for the "Nouveau" market will be bottled, while the rest will remain in vat until early the next year.

DESCRIPTION

Color: Light red with violet tints
Aroma: Blend of red berry fruits
Taste: Jammy "grapey" fruit with lively acidity

SERVING SUGGESTIONS

Always serve cool, around 50-55 degrees Fahrenheit. Delicious with cold cuts, paté, chicken, light meats, and soft creamy cheeses.

ANALYSIS

Alc.: 12.5% pH: 3.5 RS: < 2 g/L

BOTTLE SIZES

750 ml

