



Louis Latour

MAISON FONDÉE EN 1797

SANTENAY 1ER CRU ROUGE

- REGION Côte de Beaune
- VILLAGE Santenay
- APPELLATION Santenay Premier Cru
- GRAPE VARIETY Pinot Noir

The Vine

- AVERAGE VINE AGE 35 years
- SOIL Rich marl, limestone
- AVERAGE YIELD 40 hl/ha
- HARVEST Hand picked

Vinification & Ageing

- FERMENTATION Traditional in open vats
- AGEING 10 to 12 months ageing in oak barrels
- BARRELS Louis Latour cooperage, French oak, medium toasted

Description

Santenay is the Côte d'Or's last important wine growing region, lying adjacent to and south of Chassagne-Montrachet. There are around 1,270 acres under vine, of which 99% is Pinot Noir. One third of the land is entitled to Premier Cru status. The Maison Louis Latour Santenay Premier Cru is a blend of the two best sites in Santenay, "La Comme" and "Beauregard".

Wine tasting

- TASTING NOTE Typically our Santenay 1er Cru possess strawberry and cherry fruit, with a pronounced mineral like, stony, earthy character along with the scent of almonds, and good body. The wine is also capable of long ageing.
- CELLARING POTENTIAL 7-10 years
- FOOD PAIRING Rabbit terrine - beef in wine sauce - foie gras with apples - Brie cheese
- SERVING TEMPERATURE 15-17°

