



# Louis Latour

MAISON FONDÉE EN 1797

## SAVIGNY-LES-BEAUNE 1<sup>ER</sup> CRU "LES SERPENTIÈRES"

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

### *The Vine*

- AVERAGE VINE AGE 25 years
- SOIL Clay and 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, 35% new
- BARRELS Louis Latour cooperage, French oak, medium toasted

### *Description*

The finest examples of Savigny-les-Beaune invariably come from the northern bank in the direction of Pernand-Vergelesses. The heavy soils and good Southerly exposure guarantee a great finesse to the wine "Les Serpentières". Before being called "The Serpentières" the climate was called "The Serpentine", which refer to a specific kind of snake in Burgundy.

### *Wine tasting*

- TASTING NOTE The wine from « Les Serpentières » is highly fruity with a powerful scent of fresh strawberries and other red fruits. Vigorous and quite supple but a wine that lasts well.
- CELLARING POTENTIAL 7-10 years
- FOOD PAIRING Meat in gravy - game birds - mature cheeses
- SERVING TEMPERATURE 15-17°

