



Louis Latour

MAISON FONDÉE EN 1797

VOLNAY 1ER CRU "SANTENOTS" 2007

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

The Vine

- AVERAGE VINE AGE 35 years
- SOIL Limestone, gravel, marl
- AVERAGE YIELD 35 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

This vine was given in 1218 to the Abbey of Citeaux, with the "Moulin de la Velle" in Meursault, under the "Sautenots" name. Is it inadvertently or because they belonged to the Cistercian monks, holy men ("saint" in French), that the "u" became a "n"; the story doesn't tell us.

Volnay « Santenots » is situated where the Pinot Noir of the North and the Chardonnay of the South meet. This makes this vineyard special as it can be planted either with Chardonnay or with Pinot Noir. Even though the vineyard is located in the village of Volnay, if Chardonnay is planted there the wines are declared as part of the Meursault appellation. The structure of the soil of Volnay "Santenots" is varied, which allows this vineyard to create a red wine lighter and more elegant than those produced from higher up on the hill.

Wine tasting

- TASTING NOTE This wine is intensely perfumed with heady fruit aromas and discreet notes of red and black fruits. The finish is silky.
- CELLARING POTENTIAL 7-10 years
- FOOD PAIRING Game birds - poultry - mature cheeses
- SERVING TEMPERATURE 15-17°

