



Louis Latour

MAISON FONDÉE EN 1797

SANTENAY BLANC

2023

- REGION Côte de Beaune
- APPELLATION Santenay
- VILLAGE Santenay
- GRAPE VARIETY Chardonnay

The Vine

- AVERAGE VINE AGE 30 years
- SOIL Marl and limestone.
- AVERAGE YIELD 45 hl/ha
- HARVEST Hand picked

Vinification & Ageing

- FERMENTATION Traditional in oak barrels with complete malolactic fermentation.
- AGEING 8 to 10 months ageing in oak barrels
- BARRELS Louis Latour cooperage, French oak, medium toasted

Description

This wine comes from the village of Santenay, which is the most Southerly of the villages in Côte de Beaune and famous for its spa. The Santenay Blanc represents only 5% of the appellation of Santenay and is considered quite rare.

Wine tasting

- TASTING NOTE Our Santenay Blanc 2023 has a bright and pale yellow color. Its nose is floral, with hints of vanilla and acacia. Round and ample on the palate, it reminds notes of acacia, while also revealing aromas of honey. A wine of great freshness and length.
- CELLARING POTENTIAL 3-5 years
- FOOD PAIRING Shellfish - fish - goat cheese.
- SERVING TEMPERATURE 11-13°

