



Louis Latour

MAISON FONDÉE EN 1797

SANTENAY ROUGE

2018

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

The Vine

- AVERAGE VINE AGE 30 years
- SOIL Rich marl and limestone.
- AVERAGE YIELD 40 hl/ha
- HARVEST Hand picked

Vinification & Ageing

- FERMENTATION Traditional in open vat
- AGEING 10 to 12 months ageing, partly in oak barrels and partly in small vats
- BARRELS 10 to 12 months ageing in stainless steel vats

Description

Santenay is the most southerly village in the Côte de Beaune and produces both red and white wines. The red wines from Santenay are reputed to be tannic and well-structured. Santenay is said to have the soul of Volnay and the body of Pommard.

Wine tasting

- TASTING NOTE Our 2018 Santenay Rouge reveals a ruby-red brilliance in the glass with aromas of forest undergrowth, mocha, and black currants. A fresh mouthfeel with fine, elegant tannins. Roasted and black fruit flavors linger on the back-palate.
- CELLARING POTENTIAL 3-5 years
- FOOD PAIRING Rabbit terrine - beef in wine sauce - foie gras with apples - Brie cheese.
- SERVING TEMPERATURE 14-15°

Press review

Santenay Rouge 2018 - Wine Enthusiast -December 2020 - 90/100

Santenay Rouge 2018 - Wine Spectator - May 2021 - 91/100

