



Louis Latour

MAISON FONDÉE EN 1797

SANTENAY ROUGE

2023

- 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 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 With a deep ruby colour, our Santenay 2023 reveals a nose with notes of cherry and undergrowth. Its palate is round, fresh, and silky, offering aromas of blackcurrant. Light finish.
- CELLARING POTENTIAL 3-5 years
- FOOD PAIRING Rabbit terrine - beef in wine sauce - foie gras with apples - Brie cheese.
- SERVING TEMPERATURE 14-15°

