Louis Latour

MAISON FONDÉE EN 1797

Santenay Rouge
2008

- **Region** Côte de Beaune
- **Village** Santenay
- **Appellation** 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

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** Ruby red in colour with aromas of leather, clove and moss, this wine has lovely freshness in the mouth. It is balanced and already very pleasant.
- **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 2008 - The Guernsey Press & Star (UK) - September 2013 - "Vibrant, lively red"

Santenay Rouge 2008 - Wine Spectator Online - April 2011 - 89/100