



Louis Latour

MAISON FONDÉE EN 1797

SANTENAY ROUGE

2013

- 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 (less than 10%) 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 Of a garnet color, the red Santenay 2013 will charm you with its nose of blackcurrant, blackberry, clove and undergrowth. Rich and supple in the mouth, this wine is very well balanced.
- CELLARING POTENTIAL 3-5 years
- FOOD PAIRING Rabbit terrine - beef in wine sauce - foie gras with apples - Brie cheese.
- SERVING TEMPERATURE 14-15°

