



Louis Latour

MAISON FONDÉE EN 1797

SANTENAY ROUGE

2020

- 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 Our Santenay 2020 has a ruby hue. Its nose discloses notes of cherry, raspberry and undergrowth. Its round and supple mouth reveals aromas of mocha and licorice, all with a nice balance.
- 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 2020 - Wine Review Online - March 2023 - 93/100

Santenay Rouge 2020 - Wine Review Online - March 2023 - 93/100

Santenay Rouge 2020 - James Suckling - September 2022 - 91/100

