



Louis Latour

MAISON FONDÉE EN 1797

SAVIGNY-LES-BEAUNE ROUGE

2011

- REGION Côte de Beaune
- APPELLATION Savigny-les-Beaune
- VILLAGE Savigny-les-Beaune
- GRAPE VARIETY Pinot Noir

The Vine

- AVERAGE VINE AGE 30 years
- SOIL Clay and limestone containing high proportions of iron.
- AVERAGE YIELD 45 hl/ha
- HARVEST Hand picked

Vinification & Ageing

- FERMENTATION Traditional in open vats
- AGEING 10 to 12 months ageing in oak barrels, 10% new
- BARRELS Louis Latour cooperage, french oak, medium toasted

Description

Lying just beneath the hill of Beaune, the vine-growing areas of Savigny-les-Beaune fall into two areas. The first is in the south adjacent to Beaune and the other is in the north bordering on the appellation of Aloxe-Corton. The red wines of Savigny are very like those of Beaune.

Wine tasting

- TASTING NOTE The Savigny-les-Beaune rouge 2011 is of an intense, shimmering ruby red colour. On the nose, there are aromas of blackberries and cocoa. In the mouth it is round and ample with tension. Woody notes are accompanied by a touch of cocoa on the finish.
- CELLARING POTENTIAL 3-5 years
- FOOD PAIRING Grilled meat - mature cheeses.
- SERVING TEMPERATURE 14-15°

