



Louis Latour

MAISON FONDÉE EN 1797

SANTENAY 1ER CRU "LA COMME" 2024

- **REGION** Côte de Beaune
- **VILLAGE** Santenay

- **APPELLATION** Santenay Premier Cru
- **GRAPE VARIETY** Pinot Noir

The Vine

- **AVERAGE VINE AGE** 25 years
- **SOIL** Clay and limestone.
- **AVERAGE YIELD** 40 hl/ha
- **HARVEST** Hand picked

Vinification & Ageing

- **FERMENTATION** Traditional in oak barrels with complete malolactic fermentation.
- **AGEING** 8 to 10 months ageing in oak barrels.
- **BARRELS** Louis Latour cooperage, French oak, medium toasted.



Description

It is commonly agreed that the best vineyards of Santenay come from the northern end of the appellation, bordering those of Chassagne-Montrachet. The increased proportion of gravel, marl and limestone in the soil adds structure and richness to the grapes, which in turn produce a more powerful wine. On a gentle South-Eastern facing slope, the vines of Premier Cru "La Comme" produce grapes that reach full maturity. The name "La Comme" is the regional form of "Combe", because the vineyard is in the extension of the Combe of Saint-Aubin.

Wine tasting

- **TASTING NOTE** The Santenay 1er Cru "La Comme" 2024 features a deep robe with garnet highlights. Its complex nose reveals aromas of black cherry and undergrowth, complemented by elegant toasty notes and a touch of pepper. On the palate, the wine is ample and fresh, releasing flavours of cherry and liquorice accompanied by a delicate smoky hint. Fine tannins on the finish, offering a beautiful length.
- **CELLARING POTENTIAL** 5-7 years
- **FOOD PAIRING** Rabbit terrine - beef in wine sauce - foie gras with apples - Brie cheese.
- **SERVING TEMPERATURE** 15-17°