Louis Latour

MAISON FONDÉE EN 1797

Santenay Blanc
2000

- **Region** Côte de Beaune
- **Village** Santenay
- **Appellation** Santenay
- **Grape variety** Chardonnay

The Vine

- **Average vine age** 30 years
- **Soil** Marl and limestone.
- **Average yield** 45 hl/ha
- **Harvest** Hand picked

Vinification & Ageing

- **Fermentation** Traditional in stainless steel vats, temperature controlled with complete malolactic fermentation
- **Ageing** 8 to 10 months ageing in stainless steel vats

Description

This wine comes from the village of Santenay, which is the most Southerly of the villages in Côte de Beaune and famous for its spa. The Santenay Blanc represents only 5% of the appellation of Santenay and is considered quite rare.

Wine tasting

- **Tasting Note** An excellent alternative to some of its more illustrious neighbours of Chassagne-Montrachet and Puligny-Montrachet, this completely satisfying Santenay has a pale gold colour. It is medium-bodied with aromas of pears and peaches with light dried fruit characters. Sophisticated, with balanced acidity, this wine boasts a surprising depth of flavour and a persistent length.
- **Cellaring Potential** 3-5 years
- **Food Pairing** Shellfish - fish - goat cheese.
- **Serving temperature** 11-13°