



Louis Latour

MAISON FONDÉE EN 1797

SANTENAY BLANC 2016

- 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 With a beautiful pale yellow colour, our Santenay Blanc 2016 reveals a complex nose of vanilla, white flowers and honey. The mouth, ample and tight, offers subtle hints of almond and vanilla. There is a nice saline finish.
- CELLARING POTENTIAL 3-5 years
- FOOD PAIRING Shellfish - fish - goat cheese.
- SERVING TEMPERATURE 11-13°

Press review

Santenay Blanc 2016 - The World of Fine Wine - March 2018 - 89/100

Santenay Blanc 2016 - Jancis Robinson - January 2018 - 15/20

