



Louis Latour

MAISON FONDÉE EN 1797

SANTENAY BLANC 2017

- 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 pale yellow color and green lights, our Santenay 2017 unveils an exotic nose with vanilla and pineapple. Its mouth is round and we find again vanilla perfumes. A lot of freshness in the final.
- CELLARING POTENTIAL 3-5 years
- FOOD PAIRING Shellfish - fish - goats cheese
- SERVING TEMPERATURE 11-13°

Press review

Santenay blanc 2017 - Jancis Robinson - January 2019 - 15.5+/20

