



Louis Latour

MAISON FONDÉE EN 1797

SANTENAY BLANC

2020

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

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 The Santenay Blanc 2020 has a pale yellow colour. Intense on the nose, it offers aromas of white peach and vanilla. The mouthfeel is fresh with notes of yellow fruits, toasted bread, and a hint of almond. Nice minerality in the finish.
- CELLARING POTENTIAL 3-5 years
- FOOD PAIRING Shellfish - fish - goat cheese.
- SERVING TEMPERATURE 11-13°

