



# Louis Latour

MAISON FONDÉE EN 1797

## SANTENAY ROUGE

2007

- REGION Côte de Beaune
- VILLAGE Santenay
- APPELLATION Santenay
- GRAPE VARIETY Pinot Noir

### *The Vine*

- AVERAGE VINE AGE 30 years
- SOIL Rich marl and limestone.
- AVERAGE YIELD 40 hl/ha
- HARVEST Hand picked

### *Vinification & Ageing*

- FERMENTATION Traditional in open vat
- AGEING 10 to 12 months ageing, partly in oak barrels and partly in small vats

### *Description*

Santenay is the most southerly village in the Côte de Beaune and produces both red and white wines. The red wines from Santenay are reputed to be tannic and well-structured. Santenay is said to have the soul of Volnay and the body of Pommard.

### *Wine tasting*

- TASTING NOTE Light ruby in color, this wine has a delicate and subtle nose with cassis aromas. The finish has excellent minerality and great aromatic persistence. This wine can benefit from a few years of cellaring.
- CELLARING POTENTIAL 3-5 years
- FOOD PAIRING Rabbit terrine - beef in wine sauce - foie gras with apples - Brie cheese.
- SERVING TEMPERATURE 14-15°

### *Press review*

Santenay Rouge 2007 - Chairman's selection (USA) - May 2011 - "Clean and silky palate"

