



# Louis Latour

MAISON FONDÉE EN 1797

## SAVIGNY-LES-BEAUNE 1ER CRU "LES NARBANTONS" 2014

- REGION Burgundy
- VILLAGE Savigny-les-Beaune
- APPELLATION Savigny-lès-Beaune Premier Cru
- GRAPE VARIETY Pinot Noir

### *The Vine*

- AVERAGE VINE AGE 35 years
- SOIL Clay and limestone
- AVERAGE YIELD 35 hl/ha
- HARVEST Hand picked

### *Vinification & Ageing*

- FERMENTATION Traditional in open vats
- AGEING 12 months ageing in oak barrels, 20% new
- BARRELS Louis Latour cooperage, French oak, medium toasted

### *Description*

Originally, "bantons" might come from the Gallic BANNO "horns". This word has applied to spiky mountains. "Nar" would be the meaning of the adjective black coming from the latine NIGER. This would allude to dark hights, because of woods. The wooden area of Savigny is tremendous.

### *Wine tasting*

- TASTING NOTE Our Savigny-lès-Beaune 1er Cru "Les Narbantons" 2014 reveals a beautiful ruby red colour. On the nose, there are notes of black cherries, roasting and undergrowth. The mouth is ample and unveils delicate aromas of red berries and moccha. Tannins are present and needs a bit of ageing. The finish is refreshing and mineral.
- CELLARING POTENTIAL 5-10 years
- FOOD PAIRING Paltry - Game bird - Mature cheese
- SERVING TEMPERATURE 15°-17°

### *Press review*

Savigny-les-Beaune 1er Cru "Les Narbantons" 2014 - Tim Atkin (UK) - February 2016 - 92/100

