



Louis Latour

MAISON FONDÉE EN 1797

SAVIGNY-LES-BEAUNE 1^{ER} CRU "LES SERPENTIÈRES" 2005

- REGION Côte de Beaune
- VILLAGE Savigny-les-Beaune
- APPELLATION Savigny-les-Beaune Premier Cru
- GRAPE VARIETY Pinot Noir

The Vine

- AVERAGE VINE AGE 25 years
- SOIL Clay and limestone
- AVERAGE YIELD 40 hl/ha
- HARVEST Hand picked

Vinification & Ageing

- FERMENTATION Traditional in open vats
- AGEING 10 to 12 months ageing in oak barrels, 35% new
- BARRELS Louis Latour cooperage, French oak, medium toasted

Description

The finest examples of Savigny-les-Beaune invariably come from the northern bank in the direction of Pernand-Vergelesses. The heavy soils and good Southerly exposure guarantee a great finesse to the wine "Les Serpentières". Before being called "The Serpentières" the climate was called "The Serpentine", which refer to a specific kind of snake in Burgundy.

Wine tasting

- TASTING NOTE A very elegant wine, full-body on the palate. It reveals morello cherry aromas, as well as vanilla and smoked notes.
- CELLARING POTENTIAL 7-10 years
- FOOD PAIRING Meat in gravy - game birds - mature cheeses
- SERVING TEMPERATURE 15-17°

Press review

Savigny-lès-Beaune 1er Cru "Les Serpentières" 2005 - Wine Advocate - May 2007 - 88/100

Savigny-lès-Beaune 1er Cru "Les Serpentières" 2005 - Wine Spectator - October 2007 - 88/100

