



Louis Latour

MAISON FONDÉE EN 1797

SANTENAY BLANC

2007

- 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 Clear, bright, pale yellow in color, Santenay Blanc 2007 will seduce you with its citrus and candied lemon nose. The mouth is frank and clean, with lovely freshness and pleasant roundness. The citrus notes in the mouth combine with a distinct minerality. Vibrant finish with great length. Tasted June 15th, 2009.
- CELLARING POTENTIAL 3-5 years
- FOOD PAIRING Shellfish - fish - goat cheese.
- SERVING TEMPERATURE 11-13°

