



# Louis Latour

MAISON FONDÉE EN 1797

## SANTENAY ROUGE

2003

- REGION Côte de Beaune
- APPELLATION Santenay
- VILLAGE 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 The 2003 Santenay is very dark in colour. On the nose this young and fruity wine displays powerful ripe fruit and leather aromas which are echoed more intensely on the palate with hints of cherries. The tannins present in this wine are fairly soft and velvety adding to the ample and rounded character of this particular wine. Ready to drink now or over the next 4 years.
- 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 Blanc 2003 - The Wine Advocate - April 2005 - 88/100

