



Louis Latour

MAISON FONDÉE EN 1797

SANTENAY ROUGE

2007

- 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 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"

