



Louis Latour

MAISON FONDÉE EN 1797

SAVIGNY-LES-BEAUNE 1ER CRU

1996

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

The Vine

- AVERAGE VINE AGE 35 years
- SOIL Iron, clay, 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

Mentioned in 1117 by the name of "de Sevinaco", Savigny could be derived from the Latin "Silva" "forest, wood", "In-lacus" is, as for it, used in many place names formed by a common name, whose meaning is related to geography or vegetation of the place. This interpretation is made because Savigny is a great wine village with 2093 ha of forest. The major parts of the Savigny-les-Beaune Premier Cru come from the northern bank in the direction of Pernand-Vergelesses. The heavy soils and good southerly exposure guarantee a wine of great finesse.

Wine tasting

- TASTING NOTE This wine possesses a clear cherry appearance and a sweet strawberry nose. It is dry with nicely balanced tannins and a slightly bready palate that is beginning to evolve. A toasty finish and great length make this wine that will age well.
- CELLARING POTENTIAL 7-10 years
- FOOD PAIRING Game birds - poultry - mature cheeses
- SERVING TEMPERATURE 15-17°

