



# Louis Latour

MAISON FONDÉE EN 1797

## SAVIGNY-LES-BEAUNE ROUGE

2004

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

### *The Vine*

- AVERAGE VINE AGE 30 years
- SOIL Clay and limestone containing high proportions of iron.
- AVERAGE YIELD 45 hl/ha
- HARVEST Hand picked

### *Vinification & Ageing*

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

### *Description*

Lying just beneath the hill of Beaune, the vine-growing areas of Savigny-les-Beaune fall into two areas. The first is in the south adjacent to Beaune and the other is in the north bordering on the appellation of Aloxe-Corton. The red wines of Savigny are very like those of Beaune.

### *Wine tasting*

- TASTING NOTE A bright cherry red intensity, with pronounced aromas of freshly crushed strawberries and morello cherries. A firm tannic structure, this is a medium bodied wine with a generous plump ripe fruit character and a fine length.
- CELLARING POTENTIAL 3-5 years
- FOOD PAIRING Grilled meat - mature cheeses.
- SERVING TEMPERATURE 14-15°

