Louis Latour

MAISON FONDÉE EN 1797

Santenay 1er Cru "La Comme"
2005

- **Region** Côte de Beaune
- **Village** Santenay
- **Appellation** Santenay Premier Cru
- **Grape variety** Pinot Noir

The Vine

- **Average vine age** 25 years
- **Soil** Clay and limestone.
- **Average yield** 40 hl/ha
- **Harvest** Hand picked

Vinification & Ageing

- **Fermentation** Traditional in oak barrels with complete malolactic fermentation
- **Ageing** 8 to 10 months ageing in oak barrels
- **Barrels** Louis Latour cooperage, French oak, medium toasted

Description

It is commonly agreed that the best vineyards of Santenay come from the northern end of the appellation, bordering those of Chassagne-Montrachet. The increased proportion of gravel, marl and limestone in the soil adds structure and richness to the grapes, which in turn produce a more powerful wine. On a gentle South-Eastern facing slope, the vines of Premier Cru "La Comme" produce grapes that reach full maturity. The name "La Comme" is the regional form of "Combe", because the vineyard is in the extension of the Combe of Saint-Aubin.

Wine tasting

- **Tasting Note** Delicious aromas of toasted bread, with smoky hints and then wild black berries, especially black currant. On the secondary aromas we get more animal notes, as well as forest canopy, and humus ones. A richly tannic wine that is without a doubt has big cellar potential, enjoy in circa five years. Tasted January 2007
- **Cellaring Potential** 5-7 years
- **Food Pairing** Rabbit terrine - beef in wine sauce - foie gras with apples - Brie cheese.
- **Serving temperature** 15-17°

Press review

Santenay 1er Cru "La Comme" 2005 - Wine Spectator - April 2008 - 88/100