



# Louis Latour

MAISON FONDÉE EN 1797

## SANTENAY 1<sup>ER</sup> CRU "LA COMME" 2006

- 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 of 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 A wine with a concentrated nose of ripe strawberries and cherries. It is structured and well-balanced in the mouth.
- CELLARING POTENTIAL 5-7 years
- FOOD PAIRING Rabbit terrine - beef in wine sauce - foie gras with apples - Brie cheese
- SERVING TEMPERATURE 15-17°

