Louis Latour

MAISON FONDÉE EN 1797

Santenay 1er Cru "La Comme"

2011

- **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** Our Santenay 1er Cru « La Comme » 2011 is of a glossy garnet color. On the nose, undergrowth aromas release, accompanied by toasted notes. Round on the mouth, velvet tannins softly perfume the palate while undergrowth notes mix perfectly with aromas of mocha.
- **Cellaring Potential** 5-7 years
- **Food Pairing** Rabbit terrine - beef in wine sauce - foie gras with apples - Brie cheese.
- **Serving temperature** 15-17°