



# Louis Latour

MAISON FONDÉE EN 1797

## SANTENAY BLANC

2003

- REGION Côte de Beaune
- APPELLATION Santenay
- VILLAGE Santenay
- GRAPE VARIETY Chardonnay

### *The Vine*

- AVERAGE VINE AGE 30 years
- SOIL Marl and limestone
- AVERAGE YIELD 45 hl/ha
- HARVEST Hand picked

### *Vinification & Ageing*

- FERMENTATION Traditional in stainless steel vats, temperature controlled with complete malolactic fermentation
- AGEING 8 to 10 months ageing in stainless steel vats

### *Description*

This wine comes from the village of Santenay, which is the most Southerly of the villages in Côte de Beaune and famous for its spa. The Santenay Blanc represents only 5% of the appellation of Santenay and is considered quite rare.

### *Wine tasting*

- TASTING NOTE An excellent alternative to some of its more illustrious neighbours of Chassagne-Montrachet and Puligny-Montrachet, this completely satisfying Santenay has a pale gold colour. It is medium-bodied with aromas of pears and peaches with light dried fruit characters. Sophisticated, with balanced acidity, this wine boasts a surprising depth of flavour and a persistent length.
- CELLARING POTENTIAL 3-5 years
- FOOD PAIRING Shellfish - fish - goats cheese
- SERVING TEMPERATURE 11-13°

