



Louis Latour

MAISON FONDÉE EN 1797

SANTENAY BLANC 2005

- REGION Côte de Beaune
- VILLAGE Santenay
- APPELLATION 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 Lovely gold in color, Santenay 2005 offers delectable notes of honey and freshly cut grass. On the palate, the honey melds with notes of dried fruits and ferns.
- CELLARING POTENTIAL 3-5 years
- FOOD PAIRING Shellfish - fish - goat cheese
- SERVING TEMPERATURE 11-13°

