



Louis Latour

MAISON FONDÉE EN 1797

SANTENAY BLANC

2011

- 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 Of a pale yellow colour, the Santenay 2011 displays a complex, slightly oaky nose with aromas of candied lemon. It is ample in the mouth and presents notes of hazelnuts and citrus fruits with a touch of spearmint.
- CELLARING POTENTIAL 3-5 years
- FOOD PAIRING Shellfish - fish - goat cheese
- SERVING TEMPERATURE 11-13°

