Louis Latour

MAISON FONDÉE EN 1797

Santenay Blanc
2012

- **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** Pale yellow in colour, the white Santenay 2012 is powerful on the nose with aromas of fresh almond, acacia and butter. In the mouth, it is generous and fresh with a nice minerality.
- **Cellaring Potential** 3-5 years
- **Food Pairing** Shellfish - fish - goat cheese.
- **Serving temperature** 11-13°

Press review

Santenay Blanc 2012 - Wine Spectator - July 2015 - 90/100