Louis Latour

MAISON FONDÉE EN 1797

Santenay Rouge
2005

- **Region** Côte de Beaune
- **Village** Santenay
- **Appellation** Santenay
- **Grape variety** Pinot Noir

The Vine

- **Average vine age** 30 years
- **Soil** Rich marl and limestone.
- **Average yield** 40 hl/ha
- **Harvest** Hand picked

Vinification & Ageing

- **Fermentation** Traditional in open vat
- **Ageing** 10 to 12 months ageing, partly in oak barrels and partly in small vats

Description

Santenay is the most southerly village in the Côte de Beaune and produces both red and white wines. The red wines from Santenay are reputed to be tannic and well-structured. Santenay is said to have the soul of Volnay and the body of Pommard.

Wine tasting

- **Tasting Note** Very dark robe. Young nose expressing notes of black fruit (cherry, plum), chocolate and leather. The palate is dense and round. The tannins are soft and provide a velvety structure. A well-balanced wine with a natural freshness.
- **Cellaring Potential** 3-5 years
- **Food Pairing** Rabbit terrine - beef in wine sauce - foie gras with apples - Brie cheese.
- **Serving temperature** 14-15°