Louis Latour

MAISON FONDÉE EN 1797

Santenay Rouge
2013

- **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 (less than 10%) 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** Of a garnet color, the red Santenay 2013 will charm you with its nose of blackcurrant, blackberry, clove and undergrowth. Rich and supple in the mouth, this wine is very well balanced.
- **Cellaring Potential** 3-5 years
- **Food Pairing** Rabbit terrine - beef in wine sauce - foie gras with apples - Brie cheese.
- **Serving temperature** 14-15°