



Louis Latour

MAISON FONDÉE EN 1797

SAVIGNY-LES-BEAUNE 1ER CRU

1998

- REGION Côte de Beaune
- VILLAGE Savigny-les-Beaune
- APPELLATION Savigny-les-Beaune Premier Cru
- GRAPE VARIETY Pinot Noir

The Vine

- AVERAGE VINE AGE 35 years
- SOIL Iron, clay, limestone
- AVERAGE YIELD 40 hl/ha
- HARVEST Hand picked

Vinification & Ageing

- FERMENTATION Traditional in open vats
- AGEING 10 to 12 months ageing in oak barrels, 35% new
- BARRELS Louis Latour cooperage, French oak, medium toasted

Description

Mentioned in 1117 by the name of "de Seviniaco", Savigny could be derived from the Latin "Silva" "forest, wood", "In-lacus" is, as for it, used in many place names formed by a common name, whose meaning is related to geography or vegetation of the place. This interpretation is made because Savigny is a great wine village with 2093 ha of forest. The major parts of the Savigny-les-Beaune Premier Cru come from the northern bank in the direction of Pernand-Vergelesses. The heavy soils and good southerly exposure guarantee a wine of great finesse.

Wine tasting

- TASTING NOTE Great balance of fruit and oak on the nose. Fruits of the forest on the palate with good acidity. Fine tannins highlight the potential of this full, lively wine with a good capacity for ageing.
- CELLARING POTENTIAL 7-10 years
- FOOD PAIRING Game birds - poultry - mature cheeses
- SERVING TEMPERATURE 15-17°

