



Louis Latour

MAISON FONDÉE EN 1797

SAVIGNY-LES-BEAUNE 1ER CRU "AUX GUETTES" 2017

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

The Vine

- AVERAGE VINE AGE 30 years
- SOIL Clay and limestone.
- AVERAGE YIELD 38 hl/ha
- HARVEST Hand picked

Vinification & Ageing

- FERMENTATION Traditional in open vats
- AGEING 10 to 12 months ageing in oak barrels, 15% new
- BARRELS Louis Latour cooperage, French oak, medium toasted

Description

Located mid-slope, the vineyard "Aux Guettes" takes its name from its natural location, above the surrounding plots. The word "Guettes" dates from the medieval period and designates the places from which one could monitor the country and protect those who used the roads.

Wine tasting

- TASTING NOTE With a bright ruby color, our Savigny-lès-Beaune 1er Cru 2017 offers an intense nose with many perfumes: liquorice, raspberries and spices. Long and very delicate, the palate reveals cherry, liquorice and cinnamon aromas.
- CELLARING POTENTIAL 7-10 years
- FOOD PAIRING Meat in gravy - game birds - veal kidney - mature cheeses.
- SERVING TEMPERATURE 15-17°

