



Louis Latour

MAISON FONDÉE EN 1797

SAVIGNY-LES-BEAUNE 1^{ER} CRU "LES MARCONNETS" 2017

- 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 Clay and limestone.
- AVERAGE YIELD 40 hl/ha
- HARVEST Manual

Vinification & Ageing

- FERMENTATION Traditional in open vats, 100% malolactic fermentation.
- AGEING 8-10 months in oak barrels, 25% new barrels
- BARRELS Tonnellerie Louis Latour, French oak, medium toast

Description

Neighboring the vineyards of Beaune, the Savigny-les-Beaune "Les Marconnets" plot is located at the top of the hill. Exposed south-east, it owes its name to an important ancient spring which emerged in Beaune and continued its path on the side of Savigny-les-Beaune. This source was at one time the Commune Fountain of Beaune, "Marconnet" being derived from the old French "marais".

Wine tasting

- TASTING NOTE Our Savigny-les-Beaune 1^{er} Cru "Les Marconnets" 2017 has a deep ruby color with a fresh nose allying red berries, liquorice and undergrowth aromas. Its mouth is very elegant and lingering. In the palate, we can identify blackcurrant, mocha and peppermint flavors.
- CELLARING POTENTIAL 7-10 years
- FOOD PAIRING Meat in gravy - game birds - veal kidney - mature cheeses.
- SERVING TEMPERATURE 15-17°

