



Louis Latour

MAISON FONDÉE EN 1797

SAVIGNY-LES-BEAUNE 1^{ER} CRU "LES MARCONNETS" 2018

- 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
- 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 This wine is characterized by a dark ruby hue with garnet nuances. Intense, the nose exhales hints of cocoa and Morello cherry. The mouth is fresh with satiny tannins. The palate reveals intense Morello cherry as well as clove hints. Nice length.
- CELLARING POTENTIAL 7-10 years
- FOOD PAIRING Meat in gravy - game birds - veal kidney - mature cheeses.
- SERVING TEMPERATURE 15-17°

