



# Louis Latour

MAISON FONDÉE EN 1797

## SAVIGNY-LES-BEAUNE 1<sup>ER</sup> CRU "LES MARCONNETS" 2019

- 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 With a brilliant ruby color, this Savigny 1er Cru "Les Marconnets" offers woody aroma and liquorice notes. In the mouth, it expresses beautiful roundness with well-integrated tannins accompanied by red fruits notes.
- CELLARING POTENTIAL 7-10 years
- FOOD PAIRING Meat in gravy - game birds - veal kidney - mature cheeses.
- SERVING TEMPERATURE 15-17°

