



Louis Latour

MAISON FONDÉE EN 1797

SAVIGNY-LES-BEAUNE 1ER CRU "LES NARBANTONS"

- REGION Burgundy
- VILLAGE Savigny-les-Beaune
- APPELLATION Savigny-lès-Beaune Premier Cru
- GRAPE VARIETY Pinot Noir

The Vine

- AVERAGE VINE AGE 35 years
- SOIL Clay and limestone
- AVERAGE YIELD 35 hl/ha
- HARVEST Hand picked

Vinification & Ageing

- FERMENTATION Traditional in open vats
- AGEING 12 months ageing in oak barrels, 20% new
- BARRELS Louis Latour cooperage, French oak, medium toasted

Description

Originally, "bantons" might come from the Gallic BANNO "horns". This word has applied to spiky mountains. "Nar" would be the meaning of the adjective black coming from the latine NIGER. This would allude to dark hights, because of woods. The wooden area of Savigny is tremendous.

Wine tasting

- TASTING NOTE With a nice ruby-red colour, our Savigny-lès-Beaune Premier Cru "Les Narbantons", the nose offers roasted coffee, undergrowth and black fruits notes. The mouth is full with well-structured tannins and elegant aromas of raspberry. A fresh and gourmet wine.
- CELLARING POTENTIAL 5-10 years
- FOOD PAIRING Paltry - Game bird - Mature cheese
- SERVING TEMPERATURE 15°-17°

