



# Louis Latour

MAISON FONDÉE EN 1797

## SAVIGNY-LES-BEAUNE BLANC

1997

- REGION Côte de Beaune
- VILLAGE Savigny-les-Beaune
- APPELLATION Savigny-les-Beaune
- GRAPE VARIETY Chardonnay

### *The Vine*

- AVERAGE VINE AGE 30 years
- SOIL Iron, clay, limestone.
- AVERAGE YIELD 45 hl/ha
- HARVEST Hand picked

### *Vinification & Ageing*

- FERMENTATION Traditional in oak barrels with complete malolactic fermentation
- AGEING 8 to 10 months ageing in oak barrels, 10% new
- BARRELS Louis Latour cooperage, French oak, medium toasted

### *Description*

Savigny-les-Beaune Blanc is an extremely rare wine counting for no more than 3.5% of the total production of the village. The best slopes for Savigny-les-Beaune Blanc are to be found 10 minutes drive north of Beaune at the western end of the appellation going towards the tiny village of Boulliand. It is on these upper vineyard sites that the Chardonnay thrives. Some growers compare these higher vineyards and their soil content to those of the famed Corton-Charlemagne.

### *Wine tasting*

- TASTING NOTE This lovely wine spent 12 months being matured in oak barrels and has a deeper gold colour and exotic nose of citrus tropical fruits, with butter and toast. It is a rich, concentrated wine with crisp acidity and balanced oak flavours. It is delicious now but will last several more years.
- CELLARING POTENTIAL 3-5 years
- FOOD PAIRING Shellfish - fish - charcuterie - goats cheese.
- SERVING TEMPERATURE 11-13°

