Louis Latour

MAISON FONDÉE EN 1797

Savigny-les-Beaune Blanc
2007

- **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 white Savigny-les-Beaune has minty, buttery aromas. It is rounded and lively with a slight oak finish.
- **Cellaring Potential** 3-5 years
- **Food Pairing** Shellfish - fish - charcuterie - goats cheese.
- **Serving temperature** 11-13°