Louis Latour

MAISON FONDÉE EN 1797

Savigny-les-Beaune Blanc

2010

- **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** Pale gold in colour with a fresh, floral nose which is also buttery due to the barrel ageing. This is a very harmonious wine with a nice balance between its richness, minerality and oakiness which is already very mellow. Nice structure in the mouth.
- **Cellaring Potential** 3-5 years
- **Food Pairing** Shellfish - fish - charcuterie - goats cheese.
- **Serving temperature** 11-13°