



Louis Latour

MAISON FONDÉE EN 1797

SAVIGNY-LES-BEAUNE ROUGE

2003

- REGION Côte de Beaune
- APPELLATION Savigny-les-Beaune
- VILLAGE Savigny-les-Beaune
- GRAPE VARIETY Pinot Noir

The Vine

- AVERAGE VINE AGE 30 years
- SOIL Clay and limestone containing high proportions of iron.
- AVERAGE YIELD 45 hl/ha
- HARVEST Hand picked

Vinification & Ageing

- FERMENTATION Traditional in open vats
- AGEING 10 to 12 months ageing in oak barrels, 10% new
- BARRELS Louis Latour cooperage, french oak, medium toasted

Description

Lying just beneath the hill of Beaune, the vine-growing areas of Savigny-les-Beaune fall into two areas. The first is in the south adjacent to Beaune and the other is in the north bordering on the appellation of Aloxe-Corton. The red wines of Savigny are very like those of Beaune.

Wine tasting

- TASTING NOTE A very well balanced wine from a great year that will delight you with its rich bouquet of red fruits. One can also find subtle notes of liquorice. The 2003 Savigny les Beaune is very fresh on the nose as well as on the palate.
- CELLARING POTENTIAL 3-5 years
- FOOD PAIRING Grilled meat - mature cheeses.
- SERVING TEMPERATURE 14-15°

