



Louis Latour

MAISON FONDÉE EN 1797

SAVIGNY-LES-BEAUNE ROUGE

2006

- 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 Bright red in color, Savigny-les-Beaune rouge 2006 unveils a lovely freshness with notes of cherries and a hint of pepper. On the palate, it is fresh and balanced with noticeable tannins. Notes of vanilla are complemented by cherry stone nuances. Superb wine to cellar a few years. Tasted June 15th, 2009.
- CELLARING POTENTIAL 3-5 years
- FOOD PAIRING Grilled meat - mature cheeses.
- SERVING TEMPERATURE 14-15°

Press review

Savigny-les-Beaune 2006 - Jancis Robinson - February 2008 - 16.5/20

