



# Louis Latour

MAISON FONDÉE EN 1797

## SAVIGNY-LES-BEAUNE ROUGE

2012

- 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 Deep ruby red in colour, the Savigny-les-Beaune Rouge 2012 offers a nose of wild strawberries, aniseed and earthiness. It is round in the mouth with fruit flavours of strawberry and redcurrant. This wine has wonderful length with elegant tannins on the finish.
- CELLARING POTENTIAL 3-5 years
- FOOD PAIRING Grilled meat - mature cheeses
- SERVING TEMPERATURE 14-15°

