



Bin No:  
02501

*Wine: Santenay Rouge 2014 Vt*

*Country: France*

*Region: Cote de Beaune*

*Village: Bourgogne*

*Appellation: Bourgogne*

*Producer: Maison Latour*

*Vintage: 2014 Vt*

*Colour: Red*

*Grape Variety: 100% Pinot Noir*

*Status: Still, Vegetarian - Vegan - Organic  
sustainable environmental management*

*Allergens: contains sulphites*

*Body Value: C (A is light, E is full bodied)*

*abv: 13.0% - bottle size: 75cl*



### *Tasting Note:*

*This wine has a ruby red colour and garnet-red lights. The Santenay Rouge 2014 reveals blackcurrant and morello cherry notes. On the palate, it is ample and aromatic with delicate aromas of berries and cherry. A very pleasant wine with supple tannins.*

### *Winery information:*

*The result of a long history, Burgundy and its wines are known worldwide. Pinot Noir is a native grape variety of the area. Bourgogne Pinot Noir is the regional appellation whose wines can come from any part of Burgundy.*

*Santenay is the most southerly village in the Côte de Beaune and produces both red and white wines. The red wines from Santenay are reputed to be full and well-structured. It is said that Santenay wines have the soul of Volnay and the body of Pommard.*

*The soil in the vineyards of Cote de Beaune is of Rich Marl and limestone, producing wines that combine finesse, aromatic richness and structure.*

*The average age of the vines are 30 years with an average yield of 40 hl/ha.*

*Harvested by hand.*

### *Vinification:*

*Maison Louis Latour has always been careful to select those wines vinified in a traditional manner.*

*Fermentation takes place in traditional in open vats. Ageing takes 10 to 12 months in oak barrels stainless steel vats.*

*Cellaring Potential 2 - 3 years*

### *Food Recommendation:*

*Serving temperature 13 - 15°*

*Grilled meat - mature cheeses*

