



# Louis Latour

MAISON FONDÉE EN 1797

## ALOXE-CORTON 1ER CRU "CLOS DU CHAPITRE"

- REGION Côte de Beaune
- VILLAGE Aloxé-Corton
- APPELLATION Aloxé-Corton Premier Cru
- GRAPE VARIETY Pinot Noir

### *The Vine*

- AVERAGE VINE AGE 35 years
- SOIL Clay and limestone
- AVERAGE YIELD 40 hl/ha
- HARVEST Manual

### *Vinification & Ageing*

- FERMENTATION Traditional in open vats
- AGEING 10 to 12 months ageing in oak barrels, 35% new
- BARRELS Louis Latour cooperage, French oak, medium toasted

### *Description*

Our Aloxé-Corton 1er Cru "Clos du Chapitre" is named after the canons who were important land-owners in Burgundy in the thirteenth century. They belonged to the bishop's inner-circle and were known as the Cathedral Order (or 'chapitre cathédraux' in French). Even today, many parcels carry the name "Clos du chapitre" such as in Gevrey-Chambertin, Fixin and Aloxé-Corton. In the heart of the village of Aloxé-Corton in the locality of "Les Meix" and completely surrounded by walls, our "Clos du Chapitre" yields a powerful and elegant wine.

### *Wine tasting*

- TASTING NOTE Our Aloxé-Corton 1er Cru "Clos du Chapitre" is a voluptuous and elegant wine. It has intense aromas of red summer fruits (raspberry, blackcurrant) with hints of musk. It will be perfect after several years of aging.
- FOOD PAIRING Game birds - poultry - mature cheeses
- SERVING TEMPERATURE 15-17°

