



Louis Latour

MAISON FONDÉE EN 1797

ALOXE-CORTON 1^{ER} CRU "CLOS DU CHAPITRE" 2002

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

The Vine

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

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 This wine has a beautifully clean pale lemon colour and swirls of fruit, peach and oak aromas rise from the glass. On tasting this premier cru the balanced acids and good structure are impressive and the delicate fruit flavours are complimented deliciously by honey, hazlenut and oak notes. A round and powerful wine with plenty of ageing potential. Tasted 11.02.04
- CELLARING POTENTIAL 10-15 years
- FOOD PAIRING Game birds - poultry - mature cheeses
- SERVING TEMPERATURE 15-17°

