



# Louis Latour

MAISON FONDÉE EN 1797

## ALOXE-CORTON 1<sup>ER</sup> CRU "DOMAINE LATOUR"

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

### *The Vine*

- AVERAGE VINE AGE 35 years
- SOIL Limestone, alluvial sand and gravel
- 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*

Aloxé-Corton has been the home of the Latour family and the heart of Domaine Louis Latour for centuries. The village of Aloxé-Corton is located in the north of the Côte de Beaune on a stony hillside at the foot of the hill of Corton. It was in 1862 that the name of the climat Corton was added to the village name Aloxé. The vineyards of Domaine Louis Latour surround this famous village and yield a classic Aloxé-Corton.

### *Wine tasting*

- TASTING NOTE This wine has a pretty ruby colour. It shows notes of black fruits such as blackcurrants and blackberries. In the mouth it is full and rounded with plenty of fruit, soft tannins and a good length. A well-balanced wine.
- CELLARING POTENTIAL 7-10 years
- FOOD PAIRING Game birds - poultry - mature cheeses
- SERVING TEMPERATURE 15-17°

