



# Louis Latour

MAISON FONDÉE EN 1797

## ALOXE-CORTON "DOMAINE LATOUR"

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

### *The Vine*

- AVERAGE VINE AGE 30 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, 15% 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 A medium cherry red intensity, this village appellation has pronounced aromas of ripe red summer fruits, freshly crushed raspberries and redcurrants with subtle oak flavours. The palate reveals a supple yet firm tannic structure, balanced by generous fruit concentration, spice and black pepper and a long, elegant finish. A wine which expresses its typicity of origin.
- CELLARING POTENTIAL 6-8 years
- FOOD PAIRING "Coq au vin" - flash-fried steak - red meat - mature cheeses
- SERVING TEMPERATURE 14-15°

