



Louis Latour

MAISON FONDÉE EN 1797

ALOXE-CORTON "DOMAINE LATOUR"

2007

- 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 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 Aloxé-Corton « Domaine Latour » 2007, deep brick in color, reveals cassis and licorice on the nose. It is broad and complex on the palate. With beautiful structure, this wine is silky and harmonious, offering perfect balance. Taste now or in three to four years, in order to allow this wine to fully express its richness.
- CELLARING POTENTIAL 6-8 years
- FOOD PAIRING "Coq au vin" - flash-fried steak - red meat - mature cheeses.
- SERVING TEMPERATURE 14-15°

Press review

Aloxé-Corton "Domaine Latour" 2007 - June 2011 - Sommelier Wine Awards 2011 - Bronze Medal

Aloxé-Corton "Domaine Latour" 2007 - Wine Spectator - March 2010 - 91/100

