



# Louis Latour

MAISON FONDÉE EN 1797

## ALOXE-CORTON VIN DU BICENTENAIRE

- 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 45 hl/ha
- HARVEST Hand picked

### *Vinification & Ageing*

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



### *Description*

In 1897 the third and fourth Louis Latours wanted to celebrate Maison Louis Latour's centenary. Originating from Aloxé-Corton they naturally chose the best wines from this famed vineyard area to provide their customers with "Vin d'Aloxé". In keeping with the custom at that time, the centenary wine was labelled only with the provenance of the wine and no mention of the vintage was made.

It was only at the beginning of the 20th century that the names of the Grand Crus were joined with those of the villages and that Aloxé became Aloxé-Corton. One hundred years later we are delighted to offer a wine in the same tradition, the "Vin du Bicentenaire". Following closely the selection made for our centenary wine, our Bicentenary wine comes from the best vineyards in Aloxé-Corton, namely the Premier Cru vineyard of "Les Chaillots" and the Grand Cru vineyards of "Perrières" and "Bressandes".

### *Wine tasting*

- TASTING NOTE The Aloxé-Corton " Vin du Bicentenaire " reveals a deep ruby color. The nose is powerful with notes of black fruit and cherry. This full-bodied wine offers fruits and spices aromas. A well-integrated tannic structure and a long persistence.
- FOOD PAIRING Grilled meat - mature cheeses
- SERVING TEMPERATURE 14-15°