



# Louis Latour

MAISON FONDÉE EN 1797

## CORTON GRAND CRU "CLOS DU ROI"

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

### *The Vine*

- AVERAGE VINE AGE 30 years
- SOIL Marl and limestone
- AVERAGE YIELD 35 hl/ha
- HARVEST Hand picked

### *Vinification & Ageing*

- FERMENTATION Traditional in open vats
- AGEING 10 to 12 months ageing in oak barrels, 25% new
- BARRELS Louis Latour cooperage, French oak, medium toasted

### *Description*

Designated a Grand Cru since 1937, this wine was already well-known in the 15th century when the King of France added Corton wines to his personal cellars. Upon the death of Charles le Téméraire, the final duke of Burgundy, this parcel of vines passed into the hands of the royal winemakers and therefore became Corton "Clos du Roi" (plot (of land) of the king). With a perfect easterly exposure on the hill of Corton, the Latour vines are worked in the traditional way. Harsh pruning permits later harvests and also insures that a good level of ripeness and richness is achieved in the grapes. This wine has fantastic ageing capacity.

### *Wine tasting*

- TASTING NOTE The intense red of this wine pairs perfectly with its wooded notes and aromas of red fruits, liquorice and leather. The tannins are soft and it has a good length on the palate.
- CELLARING POTENTIAL 10-15 years
- FOOD PAIRING Roasted hare - partridge - duck "à l'orange" - mature cheeses
- SERVING TEMPERATURE 16-17°

