



Louis Latour

MAISON FONDÉE EN 1797

CORTON GRAND CRU "DOMAINE LATOUR" 1996

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

The Vine

- AVERAGE VINE AGE 40 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, 15% new
- BARRELS Louis Latour cooperage, French oak, medium toasted

Description

The grapes selected to produce this wine are located on the hill of Corton in south-easterly facing parcels. The vines are managed in the traditional way by the Louis Latour team which carries out strict pruning in order to produce later harvests thus insuring a good degree of maturity in the grapes. This wine is made up of grapes selected from several different parcels of vines in order to guarantee consistent quality each year. It has a good ageing potential.

Wine tasting

- TASTING NOTE The nose on this stood out for its complex flavours of baked fruit and strawberry jam. The wine was very approachable on the palate showing a fine balance and well-integrated oak. This great fruit character developed on the palate and the wine showed a powerful.
- CELLARING POTENTIAL 10-15 years
- FOOD PAIRING Beef "Bourguignon" - wild boar - mature cheeses.
- SERVING TEMPERATURE 16-17°

