Louis Latour

MAISON FONDÉE EN 1797

Corton Grand Cru "Perrières"
2012

- **Region** Côte de Beaune
- **Village** Aloxe-Corton
- **Appellation** Corton Grand Cru
- **Grape variety** Pinot Noir

The Vine

- **Average vine age** 40 years
- **Soil** Clay and lime stone silt.
- **Average yield** 35 hl/ha
- **Harvest** Hand picked

Vinification & Ageing

- **Fermentation** Traditional in open-vat
- **Ageing** 10 to 12 months ageing in oak barrels, 50% new
- **Barrels** Louis Latour cooperage, french oak, medium toasted

Description

Located on the hill of the Corton Grand Crus at an altitude of 273 meters in an old stone quarry, the "Perrières" parcel of vines has a perfect south-easterly exposition. Our Cuverie Corton Grancey is embedded in this terroir. There are brown and red clay soils which produce a delicious and intense wine. The well-aged vines are managed in a traditional way by Domaine Louis Latour. Severe pruning allows a later harvest and ensures a good level of maturity and richness in the grapes.

Wine tasting

- **Tasting Note** Of a deep ruby color, the Corton Grand Cru " Perrières" 2012 is complex and ample on the nose: red fruits combine perfectly with aromas of hazelnut and licorice. An elegant wine with silky tannins and a long finish.
- **Cellaring Potential** 15-20 years
- **Food Pairing** Beef "Bourguignon" - wild boar - mature cheeses.
- **Serving temperature** 16-17°

Press review

Corton Grand Cru "Perrières" 2012 - Burghound.com - April 2014 - 89/100
Corton Grand Cru "Perrières" 2012 - Wine Chronicles - May 2016 - 92/100
Corton Grand Cru "Perrières" 2012 - The World of Fine Wine - December 2015 - 15/20
Corton Grand Cru "Perrières" 2012 - Wine Advocate - October 2015 - 90/100
Corton Grand Cru "Perrières" 2012 - Wine Spectator - June 2015 - 92/100
Corton-Perrières Grand Cru 2012 - Burgundy Report - June 2014 - "Pretty fruited"
Corton Grand Cru "Perrières" 2012 - Tim Atkin - February 2014 - 94/100
Corton Grand Cru "Perrières" 2012 - Jancis Robinson - January 2014 - 16/20