



# Louis Latour

MAISON FONDÉE EN 1797

## CORTON GRAND CRU "PERRIÈRES" 2015

- REGION Côte de Beaune
- APPELLATION Corton Grand Cru
- VILLAGE Aloxé-Corton
- 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 With a dark red color and garnet hints, this wine offers intense, elegant and floral aromas with hints of liquorice. The mouth is ample and velvety, unveiling cherry and chlorophyll aromas with a nice freshness in final.
- CELLARING POTENTIAL 15-20 years
- FOOD PAIRING Beef "Bourguignon" - wild boar - mature cheeses.
- SERVING TEMPERATURE 16-17°

### *Press review*

- Corton Grand Cru "Perrières" 2015 - James Suckling - April 2017- 95/100
- Corton Grand Cru "Perrières" 2015 - Wine Spectator Insider - August 2017 - 94/100
- Corton Grand Cru "Perrières" 2015 - Burghound.com - April 2017 - 91/100
- Corton Grand Cru "Perrières" 2015 - Jancis Robinson - January 2017 - 16.5+/20
- Corton Grand Cru "Perrières" 2015 - Burgundy Report - December 2016 - "Very Yum"

