



# Louis Latour

MAISON FONDÉE EN 1797

## CORTON GRAND CRU "CLOS DE LA VIGNE AU SAINT" 2004

- 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-vat fermentation
- AGEING 10 to 12 months ageing in oak barrels, 35% new
- BARRELS Louis Latour cooperage, French oak, medium toasted

### *Description*

Clos de la Vigne au Saint is a very old vineyard; the earliest known record of its existence is in 1375 when it is mentioned in the records of the Chapter of Saulieu. The Latour family have a long connection with this vineyard which began in 1738 when Florent Latour's great grandmother owned a section of the vineyard. Since then, it has remained in family hands, passing from generation to generation. The vineyard has perfect southerly exposure on the Corton hill lying on a bedrock outcrop towards the bottom of the slope. The soil is a rusty red colour and rich in marl, which gives the wines distinct aromas. This wine possesses the elegance that we expect from a Côte d'Or Grand Cru and will age particularly well.

### *Wine tasting*

- TASTING NOTE A ruby red colour with a perfumed nose of red fruit and vanilla. In the mouth, it is elegant and smooth. This wine has a good length and great potential for the future.
- CELLARING POTENTIAL 10-15 years
- FOOD PAIRING Roasted hare - partridge - duck "à l'orange" - mature cheeses.
- SERVING TEMPERATURE 16-17°

