



# Louis Latour

MAISON FONDÉE EN 1797

## CORTON GRAND CRU "CLOS DE LA VIGNE AU SAINT" 2009

- 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 This Corton offers us its best intense ruby-red robe. The bouquet is deliciously perfumed with blackberry and strawberry, lightly jammy. On tasting, we recognize the toasted notes from the barrel. Structured and powerful with great ageing potential. Tasted November 2010.
- CELLARING POTENTIAL 10-15 years
- FOOD PAIRING Roasted hare - partridge - duck "à l'orange" - mature cheeses.
- SERVING TEMPERATURE 16-17°

### *Press review*

Corton Grand Cru "Clos de la Vigne au Saint" 2009 - Wine Spectator - February 2012 - 90/100

