



Louis Latour

MAISON FONDÉE EN 1797

CORTON GRAND CRU "CLOS DE LA VIGNE AU SAINT" 2010

- 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 The Corton "Clos de la Vigne au Saint" 2010 has a lovely deep, ruby red colour. On the nose the aromas are mellow with cherry-stone and vanilla coming through. On tasting, it is an elegant wine which is supple with a slight oaky, peppery touch. This has impressive length and is already very pleasant to drink now.
- 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" 2010- Tom Cannavan's wine-pages.com - August 2015 - 94/100

Corton Grand Cru "Clos de la Vigne au Saint" 2010 - Wine Spectator - October 2013 - 91/100

