



Louis Latour

MAISON FONDÉE EN 1797

ALOXE-CORTON 1^{ER} CRU "CLOS DU CHAPITRE" 2007

- REGION Côte de Beaune
- APPELLATION Aloxé-Corton Premier Cru
- VILLAGE Aloxé-Corton
- GRAPE VARIETY Pinot Noir

The Vine

- AVERAGE VINE AGE 35 years
- SOIL Clay and limestone
- AVERAGE YIELD 40 hl/ha
- HARVEST Hand picked

Vinification & Ageing

- FERMENTATION Traditional in open vats
- AGEING 10 to 12 months ageing in oak barrels, 35% new
- BARRELS Louis Latour cooperage, French oak, medium toasted

Description

Our Aloxé-Corton 1^{er} Cru "Clos du Chapitre" is named after the canons who were important land-owners in Burgundy in the thirteenth century. They belonged to the bishop's inner-circle and were known as the Cathedral Order (or 'chapitre cathédraux' in French). Even today, many parcels carry the name "Clos du chapitre" such as in Gevrey-Chambertin, Fixin and Aloxé-Corton. In the heart of the village of Aloxé-Corton in the locality of "Les Meix" and completely surrounded by walls, our "Clos du Chapitre" yields a powerful and elegant wine.

Wine tasting

- TASTING NOTE The Aloxé-Corton "Clos du Chapitre" 2007, brick in color, reveals aromas of blackcurrant and earthiness. The wine is supple and very elegant.
- CELLARING POTENTIAL 10-15 years
- FOOD PAIRING Game birds - poultry - mature cheeses
- SERVING TEMPERATURE 15-17°

